Home Recipes



Compiled by

WOMEN'S SOCIETY

OF THE

M. E. CHURCH



Astoria, Oregon

FRANKLIN PRESS, ASTORIA, OREGON

TAKE a little dish of water cold
And a little leaven of prayer
And a little bit of morning gold
Dissolved in the morning air
Add to your meal some merriment
And a thought for kith or kin
And then as a prime ingredient
Plenty of work thrown in.
But spice it all with the essence of love
And a little whif of play
Let a wise old book, and a glance above
Complete the well made day.

IN ISSUING THIS BOOK OF RECIPES to the many friends of the M. E. Church, we have endeavored to the best of our ability to compile only such recipes as have been tried in our homes and found practical.

We want to thank all the women who have given assistance of any kind in the work of compiling this book, as well as furnishing recipes.

We especially wish to extend thanks to the business men, who by their liberal advertising, have financially made this book possible. Your patronage will be highly appreciated by them and we ask wherever possible you will patronize all those who have herein advertised.

Women's Society of the M. E. Church.

Soups and Chowders

Cheese Sticks

Cut stale bread in long narrow strips, spread with butter and then with a thick coating of grated cheese. Place in the oven until brown. Serve with soup.

—Mrs. H. V. Wygant

Split Pea Soup

1 cup dried split peas
1 quart water
1 small onion
1 bay leaf
2 or three slices of bacon cut in small pieces and fried.

Soak peas over night in the water. Drain, heat water to boiling point, add peas and cook until done. Ham bone may be used instead of bacon. Add salt and pepper to taste. More water may be added.

—Mrs. J. M. Ohl.

Clam Chowder

1 can minced clams
1 medium sized onion
2 slices bacon
1 medium sized potato
1 pint milk or more
Butter size of an egg
1 tablespoon flour

Cut bacon in small pieces and fry in pan. Add finely chopped onion and brown. Add diced potato, cover with water and cook until potato is soft. Add milk and clams. Thicken with flour and butter. Add salt and pepper to taste. Serve hot.

—Mrs. J. A. Beemer

Cream of Asparagus

Cut the tips and tender portions of about 2 dozen stalks of asparagus very fine and cook them in enough water to prevent burning. Heat milk to boiling; thicken with cracker crumbs. Add asparagus, also butter and seasoning to taste. Let boil a few minutes, and serve.

—Mrs. H. O. Gosnell.

Swedish Fruit Soup (Sweet)

Wash and soak over night 1 cup prunes, and ½ cup each of currants and raisins. Cook all together in 2 quarts of water for about 1 hour, using the water in which the fruit was soaked. Add ½ cup sago, 1 stick whole cinnamon, juice of 1 lemon, and sugar to taste. Cook until the sago is clear.

—Mrs. John Pearson.

Chicken Soup

1½ cups cooked diced chicken.
6 cups chicken broth
1 cup diced celery
1 cup diced potatoes
½ cup minced onion
2 tablespoons rice

Add vegetables and rice and cook until tender. Serve with croutons.

Croutons

Cut stale bread into small pieces. Brown in hot oven, stirring frequently to insure browning on all sides.

—Mrs. D. W. Kline.

Cream of Tomato

Cook and strain through a sieve 1 quart of tomatoes. Reheat to boiling point, and thicken with a little cornstarch. In a saucepan melt 1 large tablespoon butter, sift in 1 tablespoon flour, and let cook until perfectly smooth, then slowly add 1 quart hot milk. Heat to boiling, mix with the tomatoes, season, add more butter and a little sugar if desired. This will not curdle.

—Grandmother.

Lentil Soup

Soak one pint of lentils over night. Cook with a bunch of parsley in water enough to cover well for about 1 hour. Add 1 cup tomatoes canned or fresh, 1 onion and 2 carrots cut into dices. Rub through a colander and reheat with water or stock sufficient to make two quarts of soup. Brown 2 teaspoons flour in an equal amount of butter and add to the boiling soup. Cook 5 minutes longer, season to taste, add more butter and sprinkle with chopped parsley, if desired.

—Mrs. C. H. Ford.

Lima Bean Soup

Soak 2 cups lima beans over night or until skins can be removed. Cook in as small amount of water as possible. When cooked, add desired amount of milk and butter. Add salt and pepper.

—Mrs. J. A. Beemer.

Corn Chowder

2 slices fat salt pork
1 onion
3 cups diced boiled potatoes
2 cups boiling water
1 cup cooked corn, fresh or canned
4 cups hot milk
Salt and pepper

Cut pork into small pieces and fry. In this cook the sliced onion. Strain the fat into another receptacle, and put the potatoes into the strained fat, add boiling water, corn which has been cooked until tender, and hot milk. Season with salt and white pepper. Bring to a boiling point and serve with a cracker on each plate.

—Mrs. H. V. Wygant

Corn Chowder

¼ pound fat salt pork
1 onion, sliced
4 cups sliced potatoes
2 cups corn
1 quart scalded milk
Salt and pepper to taste
8 crackers or squares of toast

Cut pork into small pieces and fry out, add onions and cook five minutes, stirring often, add potatoes and cook until soft. Add corn and milk and heat to boiling. Season, add crackers and serve.

—Mrs. O. P. Rankin

Clam Chowder

2 or 3 potatoes diced and cooked in salted water
3 or 4 slices of bacon cut in small pieces and fried
1 onion sliced and fried in bacon fat
Add bacon and onion to potatoes and cook until done
1 quart milk
2 small cans minced clams
1 tablespoon butter
Salt and pepper

Heat milk and clams and combine with other ingredients. Cook five minutes. Thicken with 6 or 8 crackers finely ground. Makes six large servings.

Mrs. H. K. Zimmerman

Sweet Potato Surprise

2 cups riced sweet potatoes
1 egg beaten slightly
½ teaspoon salt
8 marshmallows
½ cup corn flakes or rice krispies, rolled into crumbs
Few grains pepper

Add egg, pepper and salt to sweet potatoes. Form into balls with marshmallows hidden inside. Roll in cereal crumbs and fry in deep fat until golden brown.

—Mrs. O. P. Rankin

VEGETABLES

Hashed Brown Potatoes

2 tablespoons oil or fat
6 boiled potatoes
Salt and pepper

Chop potatoes, add salt and pepper. Melt fat, add potatoes and press down in pan the depth of one inch. Cook slowly (without stirring) until brown. Then begin at one side of pan and fold the potatoes over on the other like an omelet, packing closely together. Turn upside down on a hot serving platter and serve at once.

—Mrs. H. V. Wygant.

Stuffed Onions

6 medium to large onions
½ cup chopped ham or chopped green peppers
½ cup soft bread crumbs, fine dry ones
½ cup milk
1 tablespoon fat
½ teaspoon salt
Pepper

Remove silce from the top of each onion, and parboil the onions until almost tender. Drain and remove the centers, making six little cups. Chop the onion that was scooped out and combine with the ham and soft crumbs. Add seasoning and refill the onion cups. Place in baking dish, cover with crumbs, add milk and bake until tender.

—Mrs. H. V. Wygant

Stuffed Turnips

Peel and boil in slightly salted water until (half done.) Take them out and slice off a bit from the bottom to make them stand firmly. Cut a slice from the tops. Scoop out the inside and fill with a stuffing of minced meat (veal if possible), onions, parsley and mushrooms. Place the slice back again on top. Place turnips in a sauce pan; pour over them some boiling gravy or stock; add a bit of butter. Season with salt and pepper. Simmer gently until tender. Arrange in a deep dish. Thicken gravy with the yolks of an egg. Pour over turnips, and serve hot.

—Mrs. C. A. Nelson

Spanish Hash

Chop 4 cooked potatoes coarsely and add ½ small onion. Add 1 green pepper and 1 pimento, minced fine. ½ teaspoon salt and ½ teaspoon paprika. Melt 3 tablespoons butter in frying pan, turn in mixture. Cook gently till well heated then pour 3 eggs beaten with 6 tablespoons milk into pan and stir until egg coats potatoes and has scrambled appearance. Serves six.

—Mrs. H. A. Bettendorf

Fried Peas

Fry out two slices of bacon cut in cubes. Slice onion in small pieces and fry with bacon. Put can of peas in with bacon and onions and let simmer.

Mrs. A. Heuer.

Father's Favorite Cabbage

Shred the cabbage and cook in as little salted water as is possible without burning. When the cabbage is tender, add one third as many tart apples as you had cabbage. If there was any water on the cabbage drain most of it off as the juice of the apples will make plenty of liquid. Continue slow cooking until the apples are cooked and thoroughly blended with the cabbage. Season with butter, pepper and salt.

—Mrs. Lillian Peters

Vegetable Souffle'

¼ cup butter
¼ cup flour
One-third cup cream
One-third cup water in which vegetables were cooked
1 cup cooked vegetables rubbed thru a sieve
Carrots, turnips or onions may be used
Yolks of three eggs
Whites of three eggs
Salt and pepper

Melt butter, add flour, and pour on gradually cream and water; add vegetable, yolks of eggs beaten until thick and lemon colored, and fold in whites of eggs beaten until stiff, then add seasonings. Turn in buttered baking dish and bake in a slow oven for one hour. Must be served at once or else it will fall.

—Mrs. M. T. Burkland

Baked Tomatoes

6 medium size tomatoes
2 cups chopped cold meat, beef and pork preferred
½ cup bread crumbs
½ teaspoon chili powder
1 onion
Salt and pepper to taste

Trim off the stem end of tomatoes, then scoop out inside meat leaving a good stiff skin. Put one tablespoon lard in skillet, let come to smoke heat, put in one tablespoon flour, let it brown. Mix all ingredients thoroughly and put in skillet. Cook about three minutes. Remove from stove, fill tomatoes with mixture. Place in pan with a little water and cook until tender.

—Mrs. R. Sinfield

Spinach Loaf

1 can spinach
2 cups boiled rice
1 teaspoon salt
1 cup white sauce
½ cup grated cheese
1 egg

Drain and chop the spinach. Prepare one cup of white sauce, add the cheese and stir until it melts. Mix the spinach, rice and salt, beaten egg and sauce;pour into a greased pan. Set in pan of hot water and bake in a moderate oven until firm.

—Mrs. J. A. Peterson.

Corn Souffle'

1 tablespoon butter
1 tablespoon flour
½ cup milk
1 teaspoon salt
¼ teaspoon paprika
1 pimento
2 cups corn pulp
2 eggs
Pepper

Make a white sauce using the butter, flour, milk and seasonings, Rub the pimento thru a sieve and add to the sauce. Add the corn to the mixture. Cool slightly, then add the well beaten egg yolks and fold in the stiffly beaten egg whites. Turn into a greased baking dish. Set dish in a pan of hot water and bake in a moderate oven until the egg is set, about 30 minutes.

—Mrs. H. V. Wygant.

Swedish Turnips

3 cups cooked sliced turnips
1 small onion
¼ cup vinegar
1 cup boiling water
1 tablespoon butter
1 tablespoon flour
½ teaspoon salt
½ teaspoon sugar
¼ teaspoon pepper
2 egg yolks

Combine chopped onion, vinegar and water and boil 20 minutes. Stir in the flour and butter creamed together. Add the seasonings. Gradually beat the hot sauce into the beaten egg yolks. Let cook just a minute, but not actually boil. Pour over the hot turnips that have been arranged in overlapping slices on a serving plate.

—Mrs. O. P. Rankin.

Carrot Loaf

2 cups cooked mashed carrots
1 tablespoon sugar
One-third cup bread crumbs
1 well beaten egg
1 tablespoon minced onion
2 tablespoons minced parsley
Salt and pepper to taste

Bake in buttered mold set in pan of hot water about 25 minutes. Serves six.

—Mrs. R. Sinfield

Deviled Spinach

2 cups cooked spinach
1 tablespoon lemon juice
1½ cups cheese sauce
3 hard boiled eggs
Salt and pepper
Nutmeg

Cheese Sauce

1½ cups grated cheese
1 tablespoon butter
1 cup milk
Dry mustard
Salt and pepper

Mix ingredients well. Arrange egg slices on top. Bake in casserole in hot oven 15 minutes.

—Mrs. H. A. Bettendorf

Asparagus Souffle

Heat contents of one pound can of asparagus and put it thru a sieve. Add this to white sauce and return to stove. Separate three eggs and beat yolks, add to mixture. Take from fire at once. Fold in the stiffly beaten whites. Pour the mixture into a well greased baking dish and set in pan of hot water. Bake in a slow oven until firm in the center.

—Bernice Peterson

Baked Beans

2 cups white beans, soak over night. In morning boil until tender. Drain, add a small minced onion, two tablespoons tomato catsup, two tablespoons brown sugar, a little celery salt, two or three slices of bacon cut fine, salt to taste. Bake in bean pot all day.

—Mrs. Emma Butts.

Savory Cabbage

5 tablespoons beef drippings
6 cups finely shredded cabbage
¼ cup milk
¼ cup water
1 tablespoon sugar
¼ teaspoon mustard
½ teaspoon salt

Melt fat and fry cabbage in it, until just tender, about 10 or 15 minutes. Mix milk, water, sugar, mustard and salt together and add to cabbage. Mix well and heat thoroughly.

—Mrs. O. P. Rankin

Carrots Flemish Style

2 bunches small new carrots
2 tablespoons butter
½ cup boiling water
¼ teaspoon sugar
1 tablespoon minced parsley.

Scrub carrots and cut in quarters lengthwise. Place in sauce pan with other ingredients and cook 20 minutes, closely covered.

—Mrs. O. P. Rankin

Potato Puff or Souffle'

2 cups hot mashed potatoes
2 eggs
2 tablespoons butter
1 cup milk

Add butter to mashed potatoes, egg yolks which have been beaten very light and milk. Stir until well blended and then fold in the stiffly beaten egg whites. Mix lightly and place in a well greased bake dish. Bake in a moderate oven for about ten minutes. Serve at once.

—Mrs. H. V. Wygant

Stuffed Baked Tomatoes

6 tomatoes
1½ cups soft bread crumbs
2 tablespoons butter or savory fat
¼ teaspoon salt

The tomatoes should be very firm, smooth and of equal size. Cut a piece from the stem end of each tomato, and remove the centers without breaking the walls. Make a stuffing of the centers of the tomatoes, crumbs and seasonings, add butter and mix well. Sprinkle each tomato well with salt and pepper. Fill with stuffing, packing solidly. Place a small piece of butter on top of each, arrange in baking dish and bake in moderate oven until tender. Serve hot in baking dish.

—Mrs. Oscar Gustafson.

ASTOR COURT GROCERY

YOUR PATRONAGE APPRECIATED

690 Alameda Avenue

J. C. PENNEY & CO.

ASTORIA, OREGON

THE STORE WITH PERSONAL SERVICE

Phone 809

Watchwork of Merit

Leather Goods

C. F. Sandoz & Son

"Jewelers for Generations"

WATCHES - DIAMONDS - JEWELERY
FINE CHINA

511 Commercial Street Phone 1693-J Astoria, Ore.

Meats and Fish

Norwegian Fishballs and Shrimps

1 can Norwegian fishballs
1 can shrimps
1 tablespoon butter
1 heaping tablespoon flour
1 cup water
1 cup soup from fishballs
Juice of one-half lemon
Vinegar, salt and pepper to taste.
Yolks of two eggs

Melt butter, add flour a little at a time, add the fish soup, juice from lemon, vinegar, salt and pepper. Heat fishballs and shrimp in the sauce and when warm take from fire and add the beaten egg yolks. Serve with toast.

—Mrs. Fred L. Bendstrup

Salmon Souffle

4 tablespoons flour
1 teaspoon salt
1 cup milk
1 can flaked salmon
3 eggs
1 tablespoon butter

Make a thick white sauce of first three ingredients. Remove from fire and add flaked salmon, butter and beaten egg yolks. Fold in the stiffly beaten egg whites. Pour into a greased baking dish and set in pan of warm water. Bake in moderate oven 50 minutes. Serve immediately.

The souffle recipe is standard for four generous servings. Asparagus, spinach, peas, cheese or chocolate may be substituted for the salmon.

—Mrs. Carl Nyland

Clam Bake

2 large cans minced clams
1 large onion ground
2 pork chops (not too lean) ground
1 cup bread crumbs
1 egg well beaten
Salt and pepper
2 cans water, measured in clam can
Bake in covered casserole for one hour.

—Mrs. J. A. Peterson

Creamed Salmon and Peas

3 tablespoons butter
4 tablespoons flour
2 cups milk
Two-thirds cup salmon, flaked with silver fork
½ cup peas
¼ teaspoon celery salt
½ teaspoon salt

Melt butter, add flour, mix well and add milk. Cook slowly and stir frequently until a creamy sauce forms. Add rest of ingredients and cook for 3 minutes. Pour over toast which has been arranged on serving platter. Garnish with parsley.

—Mrs. J. K. Serles

Salmon Patty

1 can salmon
2 eggs, slightly beaten
2 tablespoons thick sweet cream
½ teaspoon salt
Pinch of pepper
2 eggs
4 tablespoons cold water
Sifted bread crumbs
2 cups white sauce
½ cup finely chopped celery
8 slices toast

Flake the salmon, add two eggs slightly beaten, the sweet cream, salt and pepper. Mix thoroughly; shape in small flat cakes. Coat with two eggs beaten well with cold water and cover with sifted crumbs. Saute in butter until well browned on both sides. Serve each cake on a slice of hot buttered toast and cover with white sauce to which the celery has been added.

—Mrs. Martin George

Casserole of Rice and Cornbeef

1 cup rice
3 cups boiling water
1 teaspoon salt
1 small onion chopped fine
1 can of Spanish style tomato sauce
2 cups cold cornbeef (or any other cold or left over meat)
½ teaspoon salt
Pepper to taste

Steam the rice 20 minutes. Chop the meat very fine, add the seasonings. Grease a baking dish and add alternately to the rice and meat, cover with tomato sauce, dot with butter and brown in the oven about 20 minutes, garnish with parsley and serve hot.

—Mrs. John L. Mackie

Spaghetti and Sausage

1 dozen link pork sausages
1 package spaghetti
1 quart can tomatoes

Boil spaghetti until tender. Run tomatoes thru strainer. Chop one onion and fry with one tablespoon butter. When golden brown add one tablespoon sugar, flour, tomatoes, one clove garlic, 1 tablespoon salt, spices to taste, (cinnamon, cloves, nutmeg, Worchester sauce.) Put in casserole and put sausages on top. Bake 15 minutes in hot oven. It is best to fry sausage a little first so as to get some of the fat out.

—Ann Cosovich

Eggs Au Gratin

2 tablespoons flour
2 tablespoons butter
1 cup milk
6 eggs
1 cup grated cheese
½ teaspoon salt

Make white sauce of flour, salt, butter and milk. Break eggs carefully into buttered baking dish. Cover with white sauce and then with grated cheese. Bake 15 minutes in a moderate oven. Six servings.

—Mrs. O. P. Rankin

Three Ways to a Man's Heart:

I—THROUGH HIS STOMACH

WE KNOW THIS COOK BOOK WILL HELP YOU.

II—THROUGH HER EYES

YOUR ATTRACTIVE APPEARANCE, BY ECONOMICAL SHOPPING AT THE BEE HIVE

III—THROUGH HIS VANITY

SHOP FOR "HIS" TIES, SHIRTS AND OTHER FURNISHINS AT THE BEE HIVE

FOLLOW THESE THREE RULES AND YOU WILL NEVER LOSE YOUR MAN

BEE HIVE

———ASTORIA'S OWN DEPARTMENT STORE———

Shopping Center of the Lower Columbia

Beef Steak En Casserole

1 pound beefsteak
1 medium onion
About four medium potatoes
1 cup cooked tomatoes
¾ cup water
Salt and pepper to taste
About 4 carrots cut in half

Cut steak in pieces and brown on both sides in frying pan, cut onions in slices and place on bottom of casserole. Next place steak, then potatoes, carrots, tomatoes and water. Cover and cook in moderate oven about two hours.

—Mrs. E. H. Prehn.

Salmon Loaf

1 cup canned salmon, drain off liquid, cut fine
¼ cup butter
4 eggs
½ teaspoon salt
½ cup bread crumbs
½ tablespoon chopped parsley
A little pepper

Mix well and steam in double boiler or bake in oven.

Sauce For Loaf

Salmon liquid
2 teaspoons flour
Season to taste
½ cup milk
1 egg

If there is a lot of oil on salmon the butter may be omitted, otherwise add 2 teaspoons butter. Place liquid and milk in pan. Use part of milk to mix with flour, add to rest of ingredients and boil.

—Mrs. A. Felt

Stuffed Hamburger Roll

2 lbs. round steak run thru meat grinder (or 2 lbs. hamburger.)
1 green pepper
1 medium onion
Salt and pepper to season
Unbeaten white of egg
1 cup ground bread crumbs soaked
Mix all ingredients well

Dressing Part

2 cups ground bread crumbs
2 cups cold water, let soak
½ cup chopped onion
¼ cup celery
Yolk of egg
Season with salt, pepper and sage
Butter, 2 tablespoons. Mix well

Make a layer of meat in roaster, place dressing on top of it. Then add remainder of meat on top of that. Press down sides so dressing is inside. Bake about 1½ hours in moderate oven.

—Mrs. R. A. Horton

Spanish Steak

2 pounds round steak
1 green pepper
6 small onions
1 can peas
1 clove garlic
1 can tomatoes, drained

Brown steak on both sides, remove from pan and in its place simmer the sliced onions, green pepper and garlic for five minutes. Place meat in heavy pan and spread garlic, onions and pepper on top, add tomatoes. Cover and let simmer until meat is tender. Twenty minutes before serving add peas. Serve with vegtables on top and border of rice or potatoes.

—Mrs. M. T. Burkland.

Liver In a New Way

Wash three pounds of liver in cold water. In a heavy tightly covered casserole put two onions, sliced, 2 cloves of garlic, 3 tablespoons green pepper chopped and browned together with 5 tablespoons butter. Then add 6 whole slices bacon, 2 cups diced carrots, 3 tablespoons minced parsley, 2 bayleafs, 3 peppercorns, 2 teaspoons salt; add 1 cup tomatoes and 2 cups meatstock. Put liver on this bed of vegetables and cover with 4 slices of bacon. Bake in a moderate oven for an hour and a half. Serve as a whole meal.

—Mrs. Carl M. Nyland

Chop Suey

½ pound beef
½ pound pork
½ pound veal
1 bunch celery
1 large onion
3 tablespoons chop suey sauce.

Fry meat brown using plenty of fat. Cover with water and simmer one hour or more. Add seasonings, onion and celery. Add chop suey sauce before serving. Cook ¾ cup of rice to eat with this dish.

—Mrs. W. W. Linde

Spanish Rice

1 cup of rice
½ pound of pork
½ pound beef
1 onion (medium size)
Large can of tomatoes
Salt to taste

Cook rice until done. Then put the meat thru the food chopper and tomatoes thru a seive. Mix all these together and add salt. Put into buttered baking dish and bake for one hour or more in a moderate oven.

—Mrs. W. W. Linde

Turkish Delight

1 flank steak
Salt and pepper
Few drops lemon juice
1 onion, sliced
Chili sauce

Flour flank steak on both sides. Add seasonings. Lay in roaster, sprinkle with lemon juice, cover with sliced onion. Then cover all with chili sauce. Bake slowly one and one-half to two hours.

—Mrs. Martin George

Complete Line of
Household Furnishings

Phone 1489

Frank Porter Furniture Co.

"The Home Furnishers with
Personal Service"

Exclusive Agents for
LANG RANGES

137 Tenth Street
Astoria, Oregon.

Sherman Transfer Co.

HENRY SHERMAN, Manager
Telephone 593

WE MOVE ANYTHING ANYWHERE

Office and Storage 524-526 Exchange Street, Astoria, Ore.
Our Motto: "Lower Prices and Better Service"

Chicken Pie

Cook chicken until tender. Salt, bone, slice and put into pan. Mix well 3 tablespoons butter, 3 tablespoons flour, 3 cups stock, add pepper, cook to smooth gravy, add one cup milk, heat and pour over chicken. Keep back some to serve with the pie. Other flavoring may be added if desired.

Crust for Chicken Pie

Mix well 2 cups flour, 1 teaspoon salt, 2 teaspoons baking powder. Rub into this 2 tablespoons of lard, beat 1 egg light, add 1 cup milk, stir into flour mixture making smooth batter. Spread over chicken and bake until done.

—Mrs. C. A. Mattson

Beefsteak Pie

Two lbs. round steak cut in strips three inches wide, season each piece with pepper, salt and a small piece of butter, roll and place in a dish half covered with water and bake in moderate oven one hour, then cover with crust of rich biscuit dough or plain pastry, return to the oven and bake until a rich brown. A small onion may be added to the meat if desired.

—Mrs. J. K. Serles.

Spanish Clam

Take a medium sized onion and a clove of garlic, let cook in 2 tablespoonsful of any good salad oil, but do not brown. When just about done, add a small can of tomato puree and let cook for about 15 minutes, then add salt and white pepper to taste and a half teaspoonful sugar. Then add 1 dozen fresh clams which have been cut up in small pieces and let cook for at least 1 hour, or more. Do not cook hard but let boil gently; stir once in a while to keep from sticking, and if wanted, add boiled potatoes as you would for chowder or serve plain. You might thicken gravy if liked.

—Mrs. C. A. Nelson

Liver Pudding

3 cups cooked rice
1 cup ground liver
½ cup raisins
1 onion
Salt and pepper
Butter

Slice onions and fry in butter. Add rice, liver, raisins and seasonings to fried onion. Mix well, dot with bits of butter and bake in oven for one hour. Serve with drawn butter.

—Mrs. Fred L. Bendstrup

Chicken Pie

Clean and cut up fowl and put in a stew pan. Cover with boiling water and cook gently until tender. After the first hour of cooking add 2 teaspoons salt, a little pepper, a sprig of parsley, a bay leaf and a small onion if liked. Cook until tender. Remove chicken, thicken stock with ¼ cup flour mixed with cold water. Place in casserole or baking dish. Cover with baking powder biscuits and bake until done.

—Mrs. L. M. McAlister

Chicken Pie

Dress and cut into pieces a good fat hen. Put on to cook with enough cold water to cover. Salt when partly done. When tender remove bones and arrange meat in baking dish. Prepare a sauce of 3 tablespoons butter (melted), 3 tablespoons flour, salt and pepper, 6 cups warm chicken broth and a cup of warm milk or cream. Pour over chicken.

Crust

2 cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 2 tablespoons butter and a cup of milk. Drop over chicken (don't roll) and bake.

—Mrs. H. F. Luebben

Jellied Chicken

Simmer 1 hen until tender in water sufficient to cover. Add to water 1 small onion, salt and pepper and a little chopped parsley. When tender remove from the bones and cut into small pieces. Cook broth down until a good cupful, then strain and add ¼ box gelatine dissolved in a little cold water. Set aside until cold, when it can be sliced and served.

—Mrs. L. M. McAlister

Tamale Pie

Melt in skillet 2 tablespoons butter. Brown in this 4 large sliced onions, and 1 quart of tomatoes, 2 pounds hamburger. Season with salt and pepper. Cook 15 minutes. Just before removing from fire add 1 level tablespoon mild chili pepper and one pint olives, or raisins if preferred. Line deep baking dish with well cooked mush. Pour in meat mixture, cover with mush and bake 40 minutes

—Mrs.H. F. Luebben

Baked Pork Chops With Dressing

8 pork chops
1 teaspoon salt
1 teaspoon powdered sage
¼ teaspoon pepper
6 slices stale bread. Milk or water to moisten
1 finely minced onion

Saute the chops until golden brown, cover with water and simmer gently for 25 minutes. Add enough milk or water to bread to moisten it. When soft, press out any excess liquid and combine with onion, pepper, salt, sage and beaten egg. Put chops in baking dish, cover with dressing and bake in a moderate oven 1½ hr., basting frequently with broth in which the meat was immersed.

—Mrs. J. K. Serles

F. W. Woolworth & Co.

Five and Ten Cent Goods, Specialties, Etc.

531 Commercial Street Astoria, Oregon

Buying Office, Woolworth Building, New York

Phone 371 166 9th Street

Larson Dairy Co., Inc.

EMIL J. BJORK, Manager

MILK AND CREAM

Astoria, Oregon

Noodle Ring

2 cups uncooked noodles
2 eggs separated
1 cup milk
1 cup grated cheese
1 teaspoon Worcestershire sauce
3 tablespoons chili sauce

Boil noodles in salted water till tender. Drain. Beat egg yolks slightly and gradually pour over them the milk—add cheese, salt, pepper, Worcestershire and chili sauce. Add noodles. Mix thoroly. Fold in stiffly beaten egg whites and pour into a greased ring mold. Set in pan of warm water and bake in a slow oven until firm. (About 50 minutes.) Fill ring with chicken a la king, creamed salmon and peas, creamed tuna fish. Or any other creamed combinations can be served in center of the noodle ring.

—Mrs. Carl M. Nyland

Meat Dish

1 cup peas
2 cups chopped ham or 1 cup sausage and 1 cup of hamburger
1½ cups scalded milk poured over 1 cup soft bread crumbs
¼ cup melted butter
3 eggs beaten well
1 tablespoon chopped parsley
1½ tablespoon chopped onion
¼ teaspoon salt
⅛ teaspoon pepper
Dash paprika

Combine all ingredients and bake 50 minutes in a casserole.

—Mrs. K. E. Stone

Liver Croquettes

Here's a way to cook liver so the youngsters will like it.

Grind one pound of liver through a meat grinder
Add two eggs slightly beaten
Salt and pepper
Roll in cracker crumbs
Fry in hot fat until well browned

—Mrs. H. V. Wygant

Meat Loaf

1½ pounds round steak run through grinder. Mix with one cup of bread crumbs and one egg. Add a little parsley and a small slice of bacon chopped fine. Season with salt, pepper, celery salt and a few drops of catsup. Bake about 1½ hours in a closed roaster in a moderate oven.

—Mrs. Emma Butts

Veal Loaf

2½ pounds veal and ½ pound salt pork ground together
3 eggs blended with meat
1 cup cracker meal
1 small onion
Little green pepper cut fine
Season with salt, pepper and a little red pepper

Add enough tomato juice to moisten (less than ¼ cup). Mold into shape and wash with beaten egg. Bake until brown, then pour one cup of water over loaf, continue baking in moderate oven for two hours all together.

—Mrs. Emma Butts

Veal Loaf

2 lbs. veal
¼ lb. salt pork
2 teaspoons salt
½ teaspoon pepper
1 egg
1 tablespoon parsley
½ cup crumbs
2 tablespoons catsup
¼ cup milk
2 onions

Chop veal fine with pork. Add crumbs and seasonings Brown minced onion. Add to mixture with egg well beaten in the milk Mix well and pack in bread pan and sprinkle top with few crumbs. Bake in slow oven for 2 hours.

—Mrs. L. O. Engrell

Japanese Pie

1 lb. hamburger
1 large onion (fried)
1 can tomatoes
2 cups cooked rice
1 tablespoon butter
1 cup bread crumbs

Mix ingredients except crumbs well. Place in greased baking dish. Spread crumbs over top. Bake one hour.

—Mrs. L. O. Engell

Fluff

1 cup boiled rice
1 lb. hamburger
2 cups tomatoes
1 onion
3 cups water
Season to taste

Mix rice and hamburger together. Grind onion. Mix all together. Bake 1½ hours, stirring often

—Mrs. V. L. Leback.

Boston Savory Eggs

Arrange required poached eggs on rounds of toast in oblong ramekins. Surround eggs with hot tomato sauce and lay a small crisp sausage to each end and a sprig of parsley where they meet. For main course accompany with homing spoon bread and green salad.

—Mrs. C. M. Nyland

Baked Cheese Dream

Spread 8 slices of bread with butter. Cover four slices with grated cheese and sprinkle with paprika. Cover with the other 4 buttered slices of bread and cut in two. Place in a buttered dish and beat 2 eggs slightly, add ½ teaspoon salt, ¼ teaspoon paprika and 2 cups of milk. Pour over cheese sandwiches and bake rich brown for ½ hour.

—Mrs. Martin George

Siddall Hotel

New, Modern, Comfortable

Equipped with
"De Luxe" Springs and
"Beauty Rest" Mattresses

MARK SIDDALL,
Owner-Manager
565 Commercial Street
Astoria, Oregon

Mark Siddall

Sporting Goods and Hardware

"Always Reliable"

524 Commercial St.
Phone 1106 Astoria, Ore.

DELIVERY SERVICE Phone 134-135

Hanks Bros. & Ness

REPAIR SHOP

CHRYSLER, PLYMOUTH AND DODGE
A SPECIALTY

ACETYLENE WELDING—GENERAL REPAIRING

Top and Body Repairing Radiator and Fender Repairing

565 Duane Street Phone 1261

Bread, Biscuits and Muffins

"Back of the loaf is the snowy flour;
And back of the loaf is the mill
And back of the mill are the wheat and the shower,
And the sun and the Father's will."

Easy Nut Bread

Soak one cup nut meats in cup of milk for one half hour. Add one well beaten egg, one half cup sugar, one teaspoon salt, two cups flour sifted with 2 teaspoons baking powder. Mix well and put in loaf tin and allow it to raise for one half hour. Bake about thirty minutes in moderate oven.

—Mary A. Bryant

Nut Bread

1 cake Fleishmans yeast
1 cup milk scalded and cooled
1 tablespoon sugar
3 cups sifted flour
One-third cup sugar
2 tablespoons lard or butter
White of one egg
¾ cup chopped nuts (walnuts)
One-third teaspoonful salt.

Dissolve yeast and one tablespoon sugar in luke warm milk, add 1½ cups flour and beat thoroughly. Cover and set aside in warm place 50 minutes or until light. Add sugar and butter or lard creamed, white of one egg beaten stiff, salt, remainder of flour or enough to make a dough. Knead well, place in greased bowl. Cover and set aside for about two and one-half hours to rise, or until double in bulk. Mold into a loaf or small finger rolls and place in well greased pans. Protect from draft and let rise again until light, about one hour. The loaf should bake 45 minutes, finger rolls 6 to 8 minutes. This recipe makes one good loaf or one dozen finger rolls.

—Mrs. A. W. Metzger

Parker House Rolls

1 yeast cake
1 quart scalded milk
1 cup sugar
1 cup mashed potatoes
¾ cup shortening
1 quart flour

Mix and let rise, then add 2 quarts flour sifted with 1 teaspoon baking powder, 1 teaspoon soda and salt. Let rise and put in ice box until ready to bake. Will keep several days when cool.

—Mrs. Geo. Pettengill

"Wright" Biscuits

Measure 4 cups sifted flour
5 level teaspoonsful baking powder
1 teaspoon salt
1 teaspoon sugar

Sift all together into mixing pan. Add 5 level tablespoons shortening and work together lightly with fingers. To this mixture add yolk of one egg, full cup sour milk, ½ teaspoon soda. Mix as any biscuits, roll out and bake in hot oven.

—Mrs. S. C. Laughlin.

Nut Bread

3 cups flour
2 level tablespoons baking powder
½ teaspoon of salt
1 cup brown sugar
1 cup milk
1 cup walnuts
1 egg
2 tablespoons melted butter

Let rise 20 minutes and bake in moderate oven.

—Mrs. J. C. Sparks.

FOR FINER FLAVOR IN YOUR BAKING—USE



Pillsbury's Best *FLOUR*

Kenney's Grocery

382 Commercial Street

"If It's Good to Eat We Have It"

Delivery Service Phones 134-135

Beemer's Grocery

QUALITY GROCERIES, FRUITS AND VEGETABLES

694 Alameda Street Phone 342

Nut Bread

2 cups graham flour
1 cup white flour
2 cups sweet milk
½ cup brown sugar
1 teaspoon soda
2 teaspoons baking powder
1 cup raisins and nuts
Pinch of salt

Let raise one-half hour. Bake slowly one hour.

—Mrs. H. Hatley.

Nut Bread

2½ cups flour
½ cup sugar
2½ teaspoons baking powder
1 teaspoon salt
1 egg
1 cup milk
1 scant cup raisins (if desired.)
1 cup chopped walnuts

Mix all ingredients, let raise ½ hour in pan. Bake in a moderate oven for about one hour.

—Mrs. V. B. Rutledge.

Spoon Bread

2 eggs well beaten
1 cup sour milk
1½ cups sweet milk
1 teaspoon salt
½ teaspoon soda
5 level tablespoons corn meal
Lump of Shamrock butter size of walnut.

Grease pan and bake in slow oven about half hour to 45 minutes. Serve with ham.

—Mrs. H. Hatley.

Sour Milk Muffins

2 cups flour
2 tablespoons sugar
¼ teaspoon soda
3 teaspoons baking powder
¼ teaspoon salt
1 cup sour milk
1 egg
1 tablespoon melted butter

Sift flour, baking powder and sugar together. Beat soda into sour milk; add egg and add this to flour mixture. Beat until smooth, add melted butter. Bake in hot greased muffin tins in hot oven.

—Mrs. K. E. Stone.

Alaska Corn Bread

1 egg, well beaten
1 cup boiled rice
1½ cups yellow corn meal
2 tablespoons shortening
½ cup white flour
1 teaspoon salt
1¼ cups milk
4 teaspoons baking powder

Beat egg, add rice and milk, then corn meal, flour, salt and baking powder sifted together. Melt shortening in the baking pan, pour a little more than half into the batter and stir it in. Heat the pan with the rest of the fat and pour the batter into the hot fat and bake for 30 minutes in a 400 degree oven.

—Mrs. Dorrance Smith.

Ice Box Rolls

This is the yeast that can be kept in a cool place and used as needed.

1 cup mashed potatoes
1 cup warm water
½ cup sugar
1 cup potato water
Fleishmans yeast cake

Sift three cups of flour with one-half teaspoon of salt. Rub 3 or 4 tablespoons shortening into the flour just as in making biscuits. Use one cup of the yeast and mix, knead and roll out the dough, then cut out and fold over like pocket books or leave plain. Put in a warm place to rise for about three hours or until light. Bake 20 or 25 minutes in a medium hot oven.

—Mrs. Dorrance Smith.

Bran Gems

1½ cups of bran
1 cup white flour
1 teaspoon salt
½ teaspoon soda
1 tablespoon sugar

Add sour milk enough to have a little stiffer than graham gems.

—Mrs. R. Felt.

Nut Bran Bread

Beat 1 egg with ½ cup sugar
1 pint butter milk or sour milk
1 level teaspoon soda
½ cup dark molasses
2 cups flour
2 cups bran
1 cup walnuts
1½ cups raisins
1 teaspoon baking powder
2 tablespoons melted butter

Bake 1 hour.

—Mrs. Beemer.

Waffles

2 eggs
2 tablespoons Crisco or other shortening
2 cups milk
2 cups flour
Salt
4 level teaspoons baking powder
1 rounded teaspoon sugar

Separate eggs and beat yolks, add milk, sugar and salt; sift flour and baking powder together twice. Add warm shortening and at the last beat whites of eggs and fold in. Will make 6 waffles

—Mrs. Ellen Willikson

Graham Bread

3 cups graham flour
1 cup white flour
3 cups sour milk
½ cup molasses
½ cup sugar
3 level teaspoons soda

Put soda in molasses, add one well beaten egg at the last; let stand 20 minutes, then bake.

—Mrs. Ellen Willikson

Luncheon Rolls

2 cups sifted flour
½ cup milk
1 teaspoon salt
1 tablespoon butter
2 teaspoons sugar
1 cake yeast

Dissolve yeast in luke warm milk, add sugar and salt, then add the butter melted. Stir into flour gradually. Give the dough a hard kneading, adding sufficient flour to make it soft. Cut and form into rolls, place in buttered biscuit pans, put in warm place to rise and bake in a hot oven.

—Mrs. H. V. Wygant.

Hot Water Ginger Bread

½ cup sugar
1 cup molasses
½ cup butter or substitute
1 egg
¼ teaspoon salt
1 teaspoon ginger
1 teaspoon cinnamon
1 teaspoon baking powder
½ teaspoon soda
2½ cups flour
1 cup boiling water

Mix all together and pour in greased shallow tin. Bake slowly.

—Mrs. V. L. Leback

Graham Muffins

1 cup coarse graham
1 cup white flour
4 teaspoons baking powder
2 teaspoons sugar (or more)
1 teaspoon salt
1 egg
1 cup milk
2 tablespoons shortening

Put graham flour in bowl unsifted. Sift white flour, sugar, salt and baking powder together. Beat egg, add milk and melted shortening. Stir into dry ingredients a little at a time, mixing well. Pour into hot greased muffin pans and bake at 400 degrees 20 to 25 minutes. Makes 12 muffins.

—Mrs. Chas. Humphreys

Nut Bread

3 cups white flour
1 cup brown sugar
1 cup walnut meats
1 egg
1 cup milk
2 tablespoons baking powder
1 teaspoon salt
1 teaspoon melted shortening

Beat the egg and add the milk, then add both to the mixed dry ingredients. The result is a stiff dough, which should stand in the baking pan 15 or 20 minutes before baking. Bake in a bread pan for an hour or perhaps longer.

—Mrs. F. Porter

Morrows BAKERY

Phone 495

INDIVIDUAL ATTENTION GIVEN TO SPECIAL ORDERS

SUNFLOWER DAIRY CO.

. . . MILK AND CREAM . . .

Phone 376 Astoria, Oregon

SAFEWAY STORES

DISTRIBUTION WITHOUT WASTE

429 Commercial Street Astoria, Ore.

SAFEWAY STORES

DISTRIBUTION WITHOUT WASTE

429 Commercial Street Astoria, Ore.

Baked Brown Bread

2 cups of sour milk
1 teaspoon of salt
½ cup dark molasses
½ cup brown sugar
3 cups whole wheat flour
1 cup white flour
2 teaspoons soda
½ cup raisins

Mix and fill baking powder cans half full and bake in a 350 degree oven.

—Mrs. Dorrance Smith.

Four Hour White Bread

3 quarts flour
1 quart liquid (3 cups water)
1 cup condensed milk
½ cup shortening
½ cup sugar
1 tablespoon salt
4 small potatoes
2 cakes compressed yeast

Break yeast on two tablespoons of the sugar, add 1 cup warm water. Let stand in warm place until potatoes are ready. Cut up potatoes in 1 pint boiling water, cover and boil rapidly until tender. Mash through ricer, add balance of sugar, condensed milk, salt and shortening to potato and water. Stir well, when cooled to blood heat add prepared yeast. Beat well and let stand in warm place while flour is being warmed in oven. Make hole in middle of warmed flour, pour in yeast and potato mixture, work well from middle out. When all flour is mixed in, dough should leave sides of bowl. Rub outside of dough with warm grease, set in warm place and let rise until double in bulk. Punch down several times during rising, and turn over to keep warm evenly. Divide into four loaves or three loaves and one pan rolls, kneading just enough to handle the dough. Put in pans which have been rubbed with warm grease, set in place to double in bulk. Put in hot oven at 500 degrees until brown, then reduce heat and bake 40 minutes. Less time will be required for rolls, depending on size and shape.

Sweet Egg Dough for Buns—Use the above recipe but double the amount of sugar and shortening and add 2 whole eggs to the yeast, potato mixture before putting in into the flour. This dough may be used for nut bread, raisins in bread, butterhouse, crescents, butter rings and other fancy bread.

—Mrs. J. K. Serles.

Flat Bread

1 cup white flour
1 cup graham flour
1 tablespoon shortening
1 teaspoon salt
Hot water to make stiff dough
Roll thin and bake

—Mrs. J. K. Serles.

Finnish Meat Market, INC.

QUALITY MEATS and POULTRY

Special Attention Given to Telephone Orders



Phone 1430...

199 to 201 Taylor Street Astoria, Oregon

Desserts and Puddings

Dainty Orange Pudding

3 tablespoons butter melted, add
¼ cup flour, mix thoroughly
1 cup milk, scalded, stir until boiling, add
1 tablespoon orange juice and 1 teaspoon grated rind
4 egg yolks beaten until lemon colored, add
¼ cup sugar and beat again

Combine this with the first mixture and fold in 4 egg whites beaten stiff. Turn into a buttered mold and steam ¾ of an hour.

Sauce

¾ cup sugar
3 tablespoons flour
1¼ cups boiling water
Orange rind and juice. 2 oranges in all

Mix sugar and flour, pour on boiling water, add orange juice and rind, boil a few minutes.

—Mrs. Dorrance Smith

Graham Cracker Cream Roll

Two-thirds cup cream
1 package dates
1 cup nuts
15 or 20 marshmallows
Graham cracker crumbs

Whip cream and add dates, nuts and marshmallows. Add enough cracker crumbs to hold mixture together. Then make roll and roll in cracker crumbs. Let stand for a few hours in a cool place. Slice and serve with whipped cream. Will serve about 20 people.

—Mrs. R. G. Dalgleish.

Caramel Gelatine Dessert

Soak 1 tablespoon gelatine in ½ cup water

Boil 2 cups brown sugar with ½ cup water until it makes a thick syrup, then add the dissolved gelatine and bring to a boil. Remove from the fire and pour it gradually into the stiffly beaten whites of four eggs. Flavor with vanilla and pour into sherbet cups. Jelly will form at bottom and froth at top. Makes ten glasses.

—Mrs. Dorrance Smith

Plum Pudding

1¼ pound raisins
¾ pound currants
1 pound brown sugar
1 pound bread crumbs
4 eggs, well beaten
¾ pound finely chopped suet
3 oz. mixed candied peel
Rind of one lemon
Cut raisins and candied peel

Mix all dry ingredients well together and moisten with eggs. Lastly add ¼ cup milk and ½ cup flour. Steam in buttered molds for 4 hours. Serve with sauce.

—Mrs. C. W. Laughlin

Apple Kuchen

2 cups flour
½ teaspoon soda
1 egg beaten with 1 cup of milk
3 tablespoons butter
2 tablespoons sugar
1 teaspoon cream tartar
Pinch of salt

Sift dry ingredients, mix in butter (like pie crust.) Add beaten egg and spread in dripping pan. Arrange apples sliced over top. Spread 1 cup cugar mixed with 2 teaspoons cinnamon over the top and dot with butter. Bake in moderate (300) degree' oven or till apples are done. Serve with ice cream.

—Mrs. R. G. Dalgleish.

Date Pudding

2 eggs, well beaten
½ cup sugar
3 tablespoons flour
2 tablespoons milk
1 teaspoon baking powder
1 cup chopped nuts
1 cup chopped dates

Mix well and spread in flat pan. Set pan in another pan of boiling water. Bake slowly for 40 minutes. Serve with whipped cream.

—Mrs. R. G. Dalgleish

Carrot Pudding

1 cup raisins and nuts
1 cup raw grated carrots
1 cup raw grated potatoes
1 teaspoon soda in potatoes
1 cup sugar
1 cup flour
¼ teaspoon cloves
1 teaspoon cinnamon

Mix well and steam two hours. Serve with sauce made with one cup sugar, one egg, piece of butter size of an egg. Cream together and add vanilla.

—Mrs. L. O. Engell

Angel's Delight

½ pint cream
1 small bottle Maraschino cherries
12 marshmallows
12-14 macaroons
Walnuts

Dry macaroons in oven and put thru food chopper. Whip cream and add sugar and vanilla to taste, fold in cut marshmallows, cherries, remove and cut in small pieces, walnuts chopped fine and dry macaroons.

—Mrs. W. W. Linde

English Plum Pudding

3½ pounds of flour
3 pounds raisins
3 pounds currants
1½ pounds sultana raisins
¾ pound lemon peel
½ pound blanched almonds
½ pound sugar
1 teaspoon each cloves, allspice, cinnamon and mace
6 eggs well beaten
2 pounds suet finely chopped
1 cup fine bread crumbs
1 heaping teaspoon baking powder

Mix and steam for six hours. This pudding is improved by being made a month for more before using. Steam again for 1 hour before using. Serve hot with hard sauce. This makes three large puddings.

—Mrs. Martin George

Log Roll Dessert

15 graham crackers crushed fine
15 dates cut in small pieces
15 marshmallows cut fine
½ cup nuts chopped fine
½ pint whipped cream

Mix all together and roll in crushed graham crackers. Shape into a log and let stand 12 hours. Cut in slices and serve with a whipped cream garnish. A few maraschino cherries can be added to the above if desired.

—Mrs. J. C. Sparks

Macaroon Pudding

1 pint milk heated to boiling in double boiler
2 tablespoons sugar added to milk
1 tablespoon gelatine dissolved in cold water added to milk
3 eggs

Add well beaten yolks of eggs to milk mixture and cook all a few minutes. Remove from fire. Fold in stiffly beaten whites and five cents worth of macaroons crumbled. When cold add one half pint whipping cream.

—Ann Cosovich

Banana Roll

Peel bananas and cut in halves crosswise. Roll puff or flaky pie crust one-eighth inch thick. Cut in pieces. Dip each piece in ice water and wrap around half banana. Place on baking sheet and bake in a moderate oven. Serve with crushed strawberries and sugar

—Mrs. H. V. Wygant

Maple Frappe

1 cup maple syrup
6 eggs
1 pint whipping cream

Boil syrup. Stir in beaten egg yolks and when thick take from fire and cool. Stir in well beaten whites. Lastly add whipped cream and fold in lightly. Turn into mold and pack in ice four hours, or place in refrigerator trays.

—Mrs. Harry A. Morrow

Mocha Roll

2 cups graham crackers rolled fine
1 cup dates
1 cup marshmallows
1 cup nuts
½ pint cream whipped (add a little sugar and vanilla)

Mix all together thoroughly. Mold into a long roll and let stand two or three hours or over night. Slice and serve with whipped cream.

—Kathryne Laspa

Baked Stuffed Apples

6 large tart red apples
1 cup chopped bananas
1 cup sugar
1 cup chopped cranberries
1 teaspoon cinnamon
Chopped nut meats
Whipped cream

Cut off stem end of apples, but do not peel them. Remove all the core and part of the pulp, leaving the walls of the cup about three-fourths inch thick. Mix bananas, cranberries, sugar and cinnamon. Fill the cavities in the apples with this mixture, cover with chopped nut meats and bake in oven until tender. Serve cold with spoonful of whipped cream on top of each apple.

—Mrs. Chris Uhrband

Upside Down Rhubarb Pudding

4 cups diced rhubarb
1 cup sugar
2 tablespoons lemon juice
1½ cups flour
3 teaspoons baking powder
1 egg
½ cup milk
3 tablespoons melted butter
1 teaspoon vanilla

Butter baking pan, put rhubarb and 1 cup sugar in bottom. Mix rest of ingredients and beat two minutes. Pour over rhubarb. Bake 25 minutes, turn upside down and serve hot or cold.

—Beda Felt

New Date Nut Pudding

¾ cup white sugar
1 cup boiling water
½ cup brown sugar

Put these ingredients in a pudding pan on the stove and let boil while mixing the following:

1 cup flour
1 teaspoon baking powder
1 tablespoon sugar
½ cup sweet milk
1 cup dates cut in pieces
½ cup nuts chopped

Mix a batter of these ingredients. It should be thin like cake batter. Pour this into the pan of boiling syrup and put into a medium oven and bake about 20 minutes or till nicely browned. Cut in pieces and turn upside down with some of the syrup poured over it.

—Mrs. Dorrance Smith

Orange Custard Dessert

1 cup sugar
2 tablespoons flour
1 cup milk
2 eggs separated
2 tablespoons butter or Crisco
1 orange, juice and rind

Cream butter, sugar and flour, add yolks, milk, orange juice and rind, stir well and add beaten egg whites. Bake in a moderate oven for 30 minutes.

—Mrs. Dorrance Smith

Puzzle Pudding

1 cup prunes, figs or dates chopped fine
1 cup walnuts, chopped fine
1½ cups sugar
2 tablespoons white flour
4 egg whites

Mix together sugar and flour, add fruit and nuts. Beat egg whites to a stiff froth and fold in. Bake in a slow oven 35-40 minutes. Serve hot or cold with cream.

—Mrs. O. Ingebritsen

Apple Pudding

6 apples (more or less)
¾ cup sugar, cinamon and butter

Slice apples in iron skillet, sprinkle sugar and bits of butter over apples. Cover with the following:

Mix in order given: 1 cup cream, 1 cup sugar, 1½ cups flour, one teaspoon baking powder. Bake in a moderate oven until apples are tender. Serve with whipped cream.

Blitz Torte

½ cup shortening
¾ cup powdered sugar
4 egg yolks
Cup flour
1 teaspoon baking powder
¼ teaspoon salt
3 tablespoons milk
1 teaspoon vanilla
½ teaspoon lemon extract

Cream shortening, gradually cream in sugar. Add well beaten egg yolks and flavoring, sift flour, baking powder and salt together and add alternately with the milk. Beat well, pour in two well oiled deep layer pans and cover with the following meringue.

4 egg whites
½ teaspoon lemon extract
1 cup sugar
¼ teaspoon salt

Beat egg whites stiff and dry, gradually beat in sugar, salt and lemon extract. Spread over cake batter and sprinkle with blanched and shredded almonds and maraschino cherries. Bake at 350 degrees for 25 minutes. Cool, put layers together with lemon filling.

½ cup sugar
One-third cup flour
½ cup water
½ teaspoon salt
2 egg yolks
1 tablespoon butter
Grated rind and juice 1 lemon

Blend sugar, flour salt. Add beaten egg yolks, lemon and water. Cook in double boiler until thick. Add butter.

Crumb Custard

1 tablespoon butter
1 quart milk
2 cups bread crumbs
1 cup sugar
4 egg yolks
4 egg whites
2 teaspoons of vanilla
4 tablespoons of powdered sugar

Heat the milk, add butter and pour over the bread crumbs. When softened, cool, stir in the well beaten yolks mixed with sugar add vanilla and bake in the moderate oven, about 350 degrees. Spread with a meringue made of egg whites and powdered sugar and brown delicately in a 325 degree oven.

—Mrs. Dorrance Smith

Lemon Gelatine Dessert

4 eggs separated
½ cup sugar
1 lemon and bit of rind
1 tablespoon gelatine

Soak and dissolve gelatine in ½ cup water. Beat egg yolks and add sugar and lemon juice and rind. Beat egg whites and add dissolved gelatine. Combine mixtures and pour into a mold. Serve with whipped cream.

—Mrs. Dorrance Smith

Caramel Fig Desserts

3 cups boiling water
2 cups dark brown sugar
2 cups bulk figs put through grinder
Salt to taste
Boil 15 minutes
Thicken with 3 teaspoons cornstarch
Add 1 cup chopped nuts

Serve in sherbet glasses when cold with whipped cream. Plain cake is best to serve with this dessert. Serves 12 and will keep well 2 or 3 days.

—Mrs. J. C. Sparks

One of a Kind Sherbert

1 orange
1 lemon
1 crushed banana
1 cup sugar
1 cup water

Mix well and freeze. Increase measurements as desired.

—Beda Felt

Caramel Nut Pudding

1 cup brown sugar
One-third cup butter
3 cups boiling water
6 tablespoons cornstarch
One-third cup cold water
One-third teaspoon salt
1 teaspoon vanilla
½ cup walnuts

Cook sugar and butter together until a rich golden brown, add boiling water. Thicken with cornstarch mixed to a paste with cold water. Stir smooth and cook 45 minutes in a double boiler, stirring often. Add nuts and flavoring. Serve with whipped cream. Serves eight.

—Beda Felt

Srawberry Delight

1 box strawberries
15 marshmallows
½ pint whipping cream

Crush berries and add marshmallows. Mix well and let stand a few hours or overnight. Before using add whipped cream.

—Mrs. K. E. Stone.

Pineapple Delight

1 can sliced pineapple
2 oranges
1 lemon
½ cup instant tapioca
1 cup sugar
2 egg whites

Place in top of double boiler, sugar, tapioca, orange, lemon, pineapple juices. Add sufficient water to make one quart. Cook over boiling water till tapioca is clear. Add pineapple which has been cut in small pieces and pour over stiffly beaten egg whites. Chill. Pile in sherbet glasses and garnish with whipped cream and a cherry.

—Mrs. Bruce.



SEE the latest models in Gas Ranges at the Gas Office. Our terms are reasonable, our prices are right. See us about that new range.

NORTHWEST CITIES GAS COMPANY

Store in Spexarth Building — Phone 88

The Wilson Audio
ASTORIA, ORE.

PHOTOGRAPHS *Live Forever*

NYMAN-JUDGE, Inc.

Buster Brown  Shoes!

Smart Shoes at Modest Prices

Astoria — Oregon

Dr. Martha H. Lowe

269 Commercial — Phone 90-J

Pies, Pastries, Etc.

Pineapple Pie

1 cup sugar
2 whole eggs or 4 yolks
2 tablespoons cornstarch
1 cup butter
Juice one can pineapple

Mix altogether and cook until thick. When cool add the grated pineapple. Place in a baked crust and serve with whipped cream.

—Mrs. Frank Pfleger.

Cocoanut Cream Pie

2 cups milk
½ cup sugar
¼ teaspoon salt
2 round tablespoons corn-starch
2 eggs
½ cup cocoanut

Heat milk in double boiler. Mix sugar, salt, and cornstarch. Add some of the hot milk to mixture, then return to double boiler and boil till thick, add beaten egg yolks and boil a few minutes longer. Add stiffly beaten egg whites and ½ cup cocoanut. Remove from fire. Cool and add flavoring. Pour into a pastry shell. Bake in moderate oven until brown.

—Mrs. M. B. McIrvin.

Lemon Crumb Pie

1 slice of bread 1 inch thick
1 cup cold water
2 egg yolks
1 cup sugar
1 lemon
1 tablespoon butter

Trim crust from bread and soak in the cold water until soft, then add the lemon juice and bit of grated rind, egg yolks and sugar beaten together and cook over hot water until thick and add butter. Pour into a baked pie shell, cover with meringue made from egg whites and brown in cool oven.

Mrs. Dorrance Smith.

Apple Pie Pastry

1½ cups pastry flour
½ cup Crisco
Cold water
½ teaspoon salt

Sift flour and salt together, cut Crisco in with two knives until the consistency of small peas. Add only enough ice water to hold Divide and roll about ⅛ inch thick.

Filling

4 apples, medium size
½ cup sugar
⅛ teaspoon salt
Cinnamon and nutmeg

Pare, core and slice the apples. Line the pie plate with pastry. Lay in the apples, sprinkle with sugar and spices, dot with bits of Crisco. Roll remaining pie crust, cover and bake in hot oven (450 degrees) about 15 minutes, then reduce heat to moderate (350 degrees until apples are soft—about ¾ of an hour.

All measurements level.

—Mrs. Oswald Gustafson.

Lemon Raisin Pie

Line pie tin with good short pastry and have top rolled out ready to use. Filling:

Grated rind and juice of one lemon
1 cup sugar
1 egg well beaten
Pinch of salt
1 heaping tablespoon corn-starch

Mix well and add 1 cup raisins and one cup of boiling water. Put in pie tin, place rolled pastry over top, being careful to pinch edges together good. Bake quickly.

—Mrs. C. A. Reed.

Squash Pie

½ cup sugar
1 teaspoon salt
½ teaspoon mixed cinamon, ginger and nutmeg
1 tablespoon butter
2½ cups steamed and strained squash
2 eggs slightly beaten
1¾ cup milk

Mix sugar and spices and add to the hot squash. Add butter and stir until melted and mixed. Add beaten eggs and milk. For a rich pie use half cream and half milk. Bake in crust 15 minutes in hot oven, then lower temperature to moderate and bake until custard is set.

—Edith M. Barbar.

Sweet Potato Pie

1½ cups steamed sifted sweet potatoes
½ cup sugar
2 eggs slightly beaten
¼ teaspoon salt
1½ cups milk
2 tablespoons melted shortening
1 teaspoon vanilla or mixed spices to suit taste

Combine all the ingredients and pour in pie crust and bake.

—Virginia Randolph.

Orange Meringue Pie

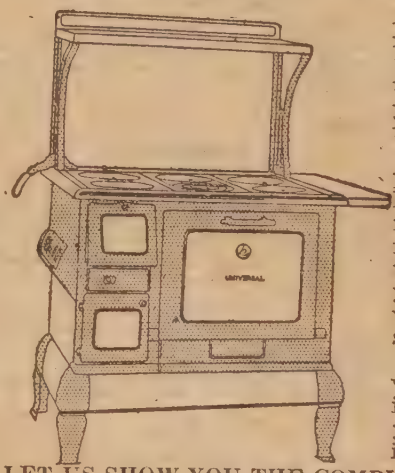
2 eggs
3 tablespoons cornstarch
1 teaspoon orange extract
Juice and grated rind of ½ of a medium orange
1 pint milk

Beat egg yolks with sugar. Moisten cornstarch with portion of milk. Scald remaining milk. Stir other ingredients into the milk and cook until thick. Pour into baked shell and cover with meringue made from beaten whites and ¾ cup of sugar.

—Mrs. Meisegeier.

BEAUTIFY YOUR KITCHEN WITH WITH AN

All Porcelain Universal Range



An old inefficient stove is not only trying on the nerves, wasteful alike of time and fuel, but defies your every effort ot make the kitchen attractive.

The New Universal all porcelain coal range, with harmonious color combination, not only adds a new touch of beauty to the kitchen, but enables you to prepare your meals with every assurance of success.

Beauty- Efficiency -Convenience - Economy march into your kitchen when you install a Universal in your home.

LET US SHOW YOU THE COMPLETE UNIVERSAL LINE

A. PUUSTI & CO.

Phone 841 212 Taylor Avenue

Chess Pies

1½ cups sugar
½ cup butter
1 cup raisins
½ cup nuts
3 yolks and 1 whole egg

Beat the egg whites stiff with 3 tablespoons sugar for meringue. Bake filling and crust together.

—Mrs. C. R. Lamb.

Rhubarb Pie

2 cups rhubarb
1 cup sugar
1 cup milk
2 eggs
2 tablespoons flour
1 teaspoon lemon juice
¼ teaspoon salt
6 tablespoons sugar for meringue

Stew rhubarb in ¾ cup sugar. Cool and add milk and egg yolk beaten with ¼ cup sugar, flour and salt. Add lemon juice. Bake until almost firm. Cover with meringue and brown.

—Mrs. A. Felt

Pineapple Cream Pie

½ cup sugar
⅛ teaspoon salt
6 tablespoons flour
1 cup grated pineapple, drained
3 egg yolks
3 tablespoons butter
1¼ cups milk
Juice one lemon

Mix sugar, salt and flour together, then add the pineapple. Add the beaten egg yolks, butter and milk. Cook in double boiler until thick. Add the lemon juice and mix thoroughly. Cool and pour into baked pie shell. Cover with:

Fluffy Meringue

3 egg whites
6 tablespoons sugar

Beat the whites until stiff, add sugar gradually and beat until the consistency of marshmallows. Pile on top of pie and brown in slow oven for 15 or 20 minutes.

—Mrs. S. C. Turner.

Pineapple and Raisin Pie

1 cup raisins
2 tablespoons flour
½ cup brown sugar
1 cup grated pineapple
½ teaspoon salt

Cover raisins with water and boil until they are tender. Mix sugar, salt and flour together and add. Let boil until thick, add pineapple. Pour into unbaked crust. Bake 25-30 minutes.

—Mrs. Meisegeier.

Bridge Pie

1 cup sugar
1 cup butter
2 eggs
½ teaspoon vanilla
7 tablespoons sweet cream
1 cup chopped dates
½ cup walnuts, chopped

Cream butter and sugar. Add egg yolks, cream, flavoring, dates and nuts. Fold in beaten egg whites. Bake in a lower crust. When cool serve with whipped cream.

—Mrs. R. Sinfield.

Prune Pie

1 cup chopped and pitted prunes
1 lemon, juice and grated rind
1 cup water or prune juice
1 tablespoon flour
½ cup sugar
2 tablespoons butter

Cook prunes with other ingredients until slightly thickened. Add a little cinnamon or nutmeg. Bake between two crusts. Delicious served with ice cream or whipped cream.

—Mrs. H. V. Wygant.

Rhubarb Pie

1½ cups rhubarb cut in cubes
1 cup sugar
3 tablespoons cream
2 egg yolks
1 tablespoon flour

Mix all ingredients together and cook in double boiler until thickened. Pour into baked pie shell. Return to moderate oven and allow to bake six to eight minutes. Cover with meringue made from:

2 egg whites beaten stiff
2 tablespoons sugar
½ teaspoon vanilla

Brown in moderate oven for about ten minutes.

—Mrs. S. C. Turner.

Poverty Pie

½ cup sugar
1 cup sweet milk
Yolks of 2 eggs
2 tablespoons of flour
Vanilla

Put the milk and sugar in double boiler. Mix together the flour, egg yolks and a little milk and add to the sugar and milk. Stir to keep from lumping. When thick add vanilla and remove from fire. Pour in baked crust. Beat whites of eggs; add 2 tablespoons of sugar to each egg white and spread on top of pie and brown slightly in a slow oven.

—Mrs. C. R. Lamb.

Orange Nut Pie

1 cup orange juice
⅞ cup sugar
2 tablespoons cornstarch
1 teaspoon butter
Yolks two eggs
½ cup chopped walnuts
Few grains salt

Mix all but nuts and cook in double boiler until thick. Add nuts when taken from fire. Fill pie shell with meringue made from egg whites.

—Mrs. A. W. Metzger.

Sunny Boy Pie

3 eggs
1 cup sugar
1 tablespoon butter
½ cup nut meats
1 cup raisins
½ teaspoon cinnamon
⅛ teaspoon cloves
2 teaspoons vinegar

Beat egg yolks, add to sugar. Grind nuts and raisins fine. Add spices, vinegar and melted butter. Beat well. Lastly add whites of eggs, beaten stiff. Pour into an unbaked shell and bake in hot oven.

—Mrs. F. M. Potter.

Chocolate Pie

Bake pie shell then add filling as follows:

3 tablespoons cornstarch
2 rounded tablespoons chocolate
Small teaspoon salt
Two-thirds cup sugar
3 cups sweet milk
1 teaspoon vanilla
Small lump butter

Cook in double boiler, when thick pour into the pie shell. Serve with whipped cream.

—Mrs. R. Sinfield.

Walnut Pie

1 cup sugar
1 cup milk
1 cup walnut meats
3 egg yolks
1 teaspoon flour
1 teaspoon lemon extract

Cook sugar, milk and flour until thick, then remove from stove, add walnuts, which have been chopped fine, and lemon extract. Line pie pan with pastry, fill and bake in quick oven. Beat egg whites, very stiff, add sugar and brown on top of pie.

—Mrs. C. R. Worrel.

Fresh Strawberry Pie

Bake rich pie shell. Arrange 1 box crushed strawberries (mixed with sugar to taste) in shell. Spread ½ pint whipped cream over top and serve at once.

—Mrs. L. O. Engell

Custard Pie

4 eggs
3 cups scalded milk
4 tablespoons sugar
Vanilla

Make custard of ingredients and pour in dish lined with puff pastry. Bake until set.

—Mrs. Fritz Johansen

Pumpkin Pie

1½ cups stewed and strained pumpkin
1 two-thirds cups rich milk
Two-thirds cup sugar
2 eggs
½ teaspoon ginger
¾ teaspoon salt
1 teaspoon cinnamon

Mix altogether and beat 2 minutes. Pour in pie shell and bake in a moderate oven.

—Mrs. Frank Pfleger

Carmel Pie

Two-thirds tablespoon sweet milk
Cook over slow fire until waxy.
Two-thirds cup sugar
1 tablespoon butter

Second Part

Yolks two eggs
1 heaping tablespoon flour
1½ cups sweet milk

Mix smoothly and add to the above mixture. Cook until thick, stirring all the time, add pinch of salt and one teaspoon vanilla. Put into baked crust. Place meringue made from whites of two eggs on top or serve with whipped cream.

—Mrs. Frank Pfleger

Molasses Crumb Pie

Liquid

½ cup molasses
1 egg yolk
½ teaspoon soda dissolved in ¾ cup boiling water

Crumbs

¾ cup flour
2 tablespoons shortening
½ teaspoon cinnamon
⅛ teaspoon each nutmeg, ginger and cloves
½ cup brown sugar
¼ teaspoon salt

To make crumbs combine flour, sugar, salt, spices. Work in shortening.

To make liquid: Beat molasses, egg yolk, soda and hot water. Line pie pan with pastry.

Make alternate layers of crumbs and liquid. Top with crumbs.

Bake in hot oven until crust edges start to brown. Reduce heat, bake until firm. Serve with sweetened whipped cream.

Pastry

½ teaspoon salt
½ cup shortening
1½ cups flour

Mix flour and salt, cut in shortening with knife. Add enough cold water to hold ingredients together.

—Winifred S. Carter

Lemon Chiffon Pie

5 eggs
2 tablespoons water
1 cup sugar
1 lemon, juice and rind

Beat egg yolks until light, then gradually add ½ cup sugar. Beat constantly, then add water, juice and rind of lemon. Cook in double boiler, stirring constantly. Let cool. Add egg whites which have been beaten stiff with ½ cup sugar, then fold in egg yolks and lemon mixture. Pour in baked pie shell. Set in moderate oven and brown.

—Mrs. John Mattson

Chocolate Pie

1½ cups milk
One-third cup sugar
4½ level teaspoons flour
2½ level tablespoons cocoa
Pinch of salt
Yolks two eggs

Mix dry ingredients. Beat egg yolks and add with milk to dry ingredients. Cook until thick and pour into a baked shell. Top with meringue.

—Mrs. J. A. Laspa

Home Made Mince Meat

5 bowls apples
1 bowl molasses
1 bowl vinegar
1 bowl cider
1 bowl suet
5 bowls granulated sugar
2 bowls raisins
3 lemon rinds and juice
4 oranges, rinds of 2, juice of all

Cook until tender enough lean beef to make three bowls of meat after it has been chopped fine. Cook meat and then chop or grind in meat grinder. Add meat to first mixture, then add 2 tablespoons each of cloves, cinnamon and nutmeg. One tablespoon salt, and one tablespoon pepper. Cook all together slowly for about one hour, then put in jars and seal.

6 pounds of meat makes three bowls
1 peck apples makes 6 bowls
1 pound suet makes about one bowl.

—Mrs. C. A. Mattson

Quick Plain Pastry

Put ½ cup shortening in a chilled bowl, work until creamy using a wooden spoon, add ¼ cup cold water, 1½ cups pastry flour and ½ teaspoon salt. Mix by cutting with a knife.

—Virginia Randolph

First National Bank

Astoria, Oregon

OLDEST ESTABLISHED BANK IN CLATSOP COUNTY

Butter Scotch Pie

½ cup flour
Tablespoon butter
1 cup brown sugar
Yolks of two eggs
2 cups milk

Mix sugar, flour, egg yolks and butter. Add one cup of milk to flour sugar and yolks. Then add mixture to remaining milk and water heated to boiling point. Make meringue for top.

—Mrs. Meisegeier

Lemon Sponge Pie

1 cup sugar
1 cup milk
3 tablespoons flour
1 tablespoon butter
2 eggs
Juice and rind of 1 lemon

Cream sugar, butter and flour, add yolks of eggs beaten light, then milk, juice and rind of lemon. Lastly add whites of eggs beaten stiff. Bake in rich crust in slow oven 45 minutes.

—Mrs. F. M. Potter

Chocolate Sundae Pie

1½ cups Bordens milk
½ teaspoon nutmeg
Heat to boiling point in double boiler
3 egg yolks
½ cup sugar
⅛ teaspoon salt

Beat and stir into milk and boil until thick ¾ tablespoon gelatine soaked for five minutes in 3 tablespoons cold water.

½ teaspoon vanilla, add to boiled mixture and stir until dissolved. Remove from fire and set in pan of cold water. When cold and ready to set beat until frothy and add to the beaten whites of three eggs. Mix well. Pour in baked crust and set away to cool, until firm. Serve with whipped cream and ground chocolate sprinkled over the top.

—Bess Spicer

Lemon Pie

Juice and rind of 1 lemon
3 eggs
1 cup sugar
3 tablespoons hot water

Cook lemon juice and rind, ½ cup sugar, water and well beaten egg yolks in double boiler until thick.

Beat egg whites stiff and add ½ cup sugar, then add cooked custard. Whip all together and pour into baked crust. Brown in oven for about ten minutes.

—Mrs. Marshall Mattson

Washington Pie

3 eggs
1 cup sugar
1½ cups sifted flour
1 teaspoon baking powder
2 tablespoonfuls cold water

Beat eggs thoroughly and stir in sugar and water and beat well together, adding flour and baking powder. Flavor with vanilla. Bake in two shallow pans.

Custard for Filling Washington Pie

1 pint milk
1 cup sugar
2 level tablespoons corn-starch
½ cup milk
½ cup butter
2 eggs

Boil milk in double boiler and add sugar slowly. Then add corn starch dissolved in the ½ cup milk and the well beaten eggs and butter. Stir constantly until thick. Remove before eggs curdle. Flavor with vanilla and when cool spread between the layers and also on top.

—Mrs. Chris Uhrbrand

Cranberry Pie

Seed a cupful of raisins and chop them into bits. Cut into halves 2 cups cranberries and mix with minced raisins. Add 2 cups sugar, 1 cup water, 2 tablespoons flour and a few drops lemon juice. Line pie plate with puff paste, pour in ingredients and cover with pastry. Bake in a hot oven. When cold sprinkle with sugar.

—Mrs. Fritz Johansen

Rhubarb Pie

2 cups raw rhubarb
1 cup sugar
1 beaten egg
1 tablespoon flour
1 tablespoon water
Grated rind of one lemon

Put in crust in order given. Cover with lattice crust and bake until fruit is done.

—Mrs. James Elliott

Rhubarb Custard Pie

1 cup rhubarb chopped fine
1 scant cup sugar
2 eggs
Butter size walnut
1 tablespoon flour
4 tablespoons water
1 teaspoon lemon flavor

Mix sugar and flour, add water then beaten yolks and melted butter. Bake in raw crust. Beat whites and put on top and brown

—Mrs. J. C. Sparks

Cream Pineapple Pie

1 cup pineapple juice
½ cup water
Grated rind of one orange
3 tablespoons cornstarch
3 tablespoons water
¾ cup sugar
½ teaspoon salt
White of one egg and yolks of three
Lump of butter

Mix cornstarch and water and add to hot pineapple juice. Add sugar to beaten eggs, then add to cornstarch. Cook in double boiler until thick. Fill baked pie shell and cover with meringue made from two whites of eggs. Brown slightly.

—Mrs. R. A. Horton

Raisin Cream Pie

½ cup sugar
4 tablespoons flour
Yolks three eggs
One-third teaspoon salt
2 cups milk
1 cup raisins
¼ cup water
1 teaspoon vanilla
½ teaspoon lemon extract

Mix raisins and water, heat slowly and cover for five minutes. Blend sugar, flour, egg yolks and salt. Add milk. Cook in double boiler until thick and creamy. Stir frequently to prevent lumping. Add the raisin mixture and cook for three minutes. Add the extracts and pour into baked shell. Cover with meringue.

—Mrs. Meisegeier

Rhubarb Pie

4 cups diced rhubarb
½ cup raisins
2 tablespoons flour
1 cup sugar
2 tablespoons butter
1 tablespoon orange juice
Mix ingredients and pour into pie shell.

—Mrs. S. C. Turner

Hot Water Pie Crust

½ cup shortening
¼ cup boiling water
1½ cups flour
½ teaspoon baking powder
½ teaspoon salt

Place shortening in bowl, add boiling water, beat until smooth and creamy. Add flour sifted with baking powder and salt. Stir until smooth ball forms. Chill until firm.

—Mrs. J. K. Serles

Never Failing Pie Crust

1½ cups flour
8 tablespoons lard (level measurement)
½ teaspoon salt
Mix with 4 tablespoons cold water

—Mrs. C. R. Lamb

Kiss Pie

5 egg whites
½ teaspoon cream of tartar
1¾ cups sugar
1 teaspoon vinegar
1 pint whipping cream
Flavor

Beat egg whites until they bubble, add salt, cream of tartar and vinegar. Beat until stiff, then add sugar gradually. Divide mixture into two cake pans which have been buttered and dusted with flour. Bake 35-45 minutes in a moderate oven. When cool spread with whipped cream to which any desired fruit has been added.

—Mrs. M. T. Burkeland

Central Meat Market
TIENSON & MACKIE, Proprietors

Courtesy, Cleanliness
Quality



21

527 Commercial

Sanitary Fish Market



RAGNOLF JOHNSEN, Proprietor

Wholesale and Retail

Fresh, Salted, Smoked and Canned Fish

"IF IT SWIMS, WE HAVE IT"

GROCERIES

595 Bond Street, Cor. 14th
Telephone 396

—CALL—

PRAEL-EIGNER TRANSFER CO.

Phone 221

"The
FRIENDLIEST
Store in Town"

Montgomery
Ward & Co.



Hustwick Floral Co.

Cut Flowers, Potted Plants
Funeral Designs

WHOLESALE and RETAIL

Greenhouse Phone 1277 Store Phone 157

Astoria Stationery Co.

PETER G. COSOVICH, PROP.

Office Supplies, Stationery,
School Supplies

Phone 1408 Astoria, Oregon

Ice Cream Pie

1 pint vanilla ice cream
1 can crushed pineapple
Whites four eggs
8 tablespoons sugar

Fill pie tin with extra thick crust and bake. Put ice cream in baked crust, cover with pineapple which has been well drained. Make meringue of whites of eggs and sugar. Place over pie taking care to seal all edges of pie. Place whole on a 2-inch plank and bake 20 minutes at 275 degrees. Serve immediately.

—Mrs. Bruce.

Strawberry Chiffon Pie

1 egg
1 tablespoon sugar
¼ teaspoon salt
One-third cup strawberries
Baked tartlet shells

Beat egg yolk in top of double boiler until light and creamy adding gradually sugar and salt. Cook over boiling water, stirring constantly, until the mixture becomes very thick. Remove from fire and pour onto the egg whites beaten until stiff and beat again. Return to double boiler and stir and cook slowly until thick. Fold in strawberries cut in halves, pour into baked tartlet shells and put in a hot oven, 400 degrees F. for 10 minutes or until they are delicately browned.

—Ella Powell

Graham Cracker Pie

20 Graham crackers, rolled
½ cup sugar
One-third cup butter

Mix thoroughly with finger tips. Reserve one-third of mixture for top. Line pie tin with balance, pressing hard to bottom and sides. Bake for about ten minutes.

Filling

2 cups milk
½ cup sugar
One-third cup flour
Yolks of two eggs

Scald milk, add sugar, flour and egg yolks, Cook in double boiler until thick. Fill pie shell with cooked filling. Cover with meringue made from egg whites, over which has been sprinkled the one-third cup of crumb mixture. Brown in oven.

—Mrs. John Leahey

Sour Cream Pie

1 cup sour cream
¼ cup seeded raisins
½ teaspoonful cinnamon
1 cup sugar
¼ teaspoon cloves
3 egg yolks
1 egg white

Combine all ingredients and cook until thick. Pour into baked crust. Make a meringue with two egg whites, stiffly beaten and two tablespoonfuls sugar. Brown in a slow oven.

—Mrs. A. B. Page

Butter Scotch Pie

2 cups milk
1¼ cup brown sugar
3 egg yolks
One-third cup flour
¼ cup butter
½ teaspoon vanilla
One-third teaspoon salt

Cook altogether in double boiler until thick. Pour in baked pie shell. Use whites of eggs for meringue.

—Beda Felt.

Modernize Your Home

—with a—

BUY TODAY **Super-Automatic** BUY TODAY

HOTPOINT

ELECTRIC RANGE

"The Modern Maid for Modern Mothers"

Safe
Cheap
Sanitary

ELECTRIC COOKERY

Fast
Cool
Clean

Prices to Fit Every Pocketbook
Sizes to Fit Every Kitchen

ONLY $5.00 down places a HOTPOINT in your home

PACIFIC POWER & LIGHT CO.

"Always at your service"

Cakes, Cookies, Icing, Fillings, Etc.

"Sweet cakes and short, ginger cakes and honey cakes, and the whole family of cakes."

Wind Cake

3 eggs, yolks in ¾ cup water, beat until stiff. Add slowly 1¼ cups sugar, beating all the time. 1½ cups flour and pinch of salt. Beat 3 egg whites with ½ teaspoon cream tartar. Fold in and bake 1 hour in slow oven.

—Mrs. E. W. McMindes

Scripture Cake

4½ cups fine flour (1 Kings chapter 4 verse 22.)
1½ cups butter (Judges 5-25)
2 cups raisins (1 Samuel 30-12)
2 cups figs (Nahum 3-12)
1 cup dates (11 Chronicles 28-15)
1 cup almonds (Numbers 17-8)
2 cups milk (Judges 4-19) or 1½ cups wine or fruit juices (Haggai 2-12)
6 eggs (Jeremiah 17-11)
2 tablespoons honey (1 Samuel 14-25)
3 tablespoons baking powder (Amos 4-5)
2 teaspoons mixed spices (11-Chronicles 9-9)
1 teaspoon cinnamon (Proverbs 7-17)
1 teaspoon salt (Leviticus 2-13)
1 teaspoon soda in one tablespoon hot water (Job 22-7)

To make the scripture spice or fruit cake follow directions given by Solomon for training a good boy (Proverbs 23-14) and you will have a good cake. Cut fruit and nuts fine. Mix all ingredients according to above scripture. When beaten, bake for one hour in a moderate oven.

—Mrs. A. M. Anderson

Apple Sauce Cake

½ cup shortening
One and one-third cups sugar
2 eggs well beaten
1 cup seeded raisins
One-third cup walnuts
1 cup hot strained apple sauce
2 cups flour
1 teaspoon soda
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon cloves
½ teaspoon mapleine
Pinch of salt

Sift flour, spices and soda. Cream shortening, beat in sugar eggs, chopped raisins and nuts. Add flour alternately with the apple sauce. Bake in layer pans in a moderate oven.

—Mrs. R. A. Horton

Apple Sauce Cake Icing

¾ cup sugar
3 tablespoons water
1 egg white
½ teaspoon mapleine

Put sugar, water and unbeaten egg white in double boiler. Place over boiling water, beat with egg beater for six minutes. Remove from fire; add mapleine. Beat until thick enough to spread.

—Mrs. R. A. Horton

Sea Foam Cake

½ cup butter or substitute
1 cup sugar
3 eggs
½ cup milk
2 cups cake flour
1 large teaspoon baking powder
½ teaspoon vanilla

Cream butter and sugar, add eggs, sift in flour and baking powder alternately with milk. Makes two layers.

—Mrs. J. H. L'Amie

Angel Gingerbread

¼ cup molasses
½ cup sugar
¼ cup butter
1⅛ cups flour
1 level teaspoon soda
¼ teaspoon ginger
½ cup boiling water

Cream butter and sugar, add molasses and flour sifted with soda, and spice. Mix thoroughly and add boiling water last. Bake in shallow pan. For a good dessert serve hot with whipped cream.

—Nellie B. Hughes
Ridgefield, Wash.

Dayton Drug Co.

DEPENDABLE

Druggists

Commercial at Eleventh Phone 117

SAVE AND HAVE

United Investors Corporation

Phone 1065 14th at Commercial

Mynnetta Beauty Shop



Phone 306

Marcelling, Facials

Frederick's

Permanent Wave

172 8th St. 14th & Com.

Date Cake

2 packages dates, cut
1 level teaspoon soda sprinkled over dates
1 cup boiling water, poured over dates and soda mixture. Cool.
1 cup sugar
1 heaping tablespoon butter
2 eggs
2 cups flour
1½ cups walnuts
Vanilla

Cream butter and sugar well. Then add rest of ingredients and bake in a moderate oven.

—Mrs. O. Ingebritsen

Grant's Farm Dairy

SUPERIOR MILK AND CREAM

Delivered Daily

Phone 11-F-21

Route No. 1 Box 845

Henry's Grocery

WE DELIVER

Phone 1436 10 Bond Street

We carry a complete line of—

CUTLERY,
COOKING UTENSILS,
GLASSWARE,
DINNERWARE

FISHER BROS. CO.

12th and Bond Streets Phone 1050

Bread Sponge Cake

One-third cup shortening
½ cup sugar
1 cup bread sponge
1 cup raisins
1 teaspoon soda
1 teaspoon cinnamon
1 cup flour
1 egg
Pinch of salt

Boil one cup raisins in water to just cover. Boil a few minutes. Let cool. Mix sugar and shortening, add bread sponge. Place flour, soda, cinnamon and salt in sifter. Add to rest. Add egg, then the raisins.

—Mrs. A. Felt

Chocolate Topsy Turvy Cake

Part 1—Cake

2 eggs
1 cup sugar
One-third cup water
½ teaspoon orange extract
1 cup pastry flour
¼ cup chocolate
1 teaspoon baking powder
¼ teaspoon salt

Beat egg yolks, add sugar, orange extract and water alternately. Sift dry ingredients twice and add. Fold in stiffly beaten egg whites

Part 2—Confection

¼ cup butter
1 cup brown sugar
1 cup orange sections

Melt butter in frying pan. Remove from stove and add brown sugar and orange. Pour in cake. Bake in slow oven 30 to 40 minutes. Turn on plate, bottom side up. Serve with whipped cream. 8 or 10 servings.

—Mrs. U. L. Lebeck

Feather Cake With Pineapple Frosting

¾ cup butter
1¼ cups sugar
4 eggs, separated
½ cup water
2 teaspoons baking powder
1 teaspoon vanilla
1 teaspoon lemon
2½ cups flour

Cream butter, add sugar gradually, then egg yolks beaten until thick. Sift flour once, measure, add the baking powder and sift three times. Add flour and water alternately to the first mixture, beating batter hard. Fold in the stiffly beaten egg whites and bake in sheet or layers in a moderate oven.

Pineapple Frosting

To a cup of grated pineapple, add a tablespoon lemon juice and enough confectioners sugar to make frosting stiff enough to place on cake. If canned pineapple is used, use the grated pulp from which the syrup has been drained or lessen the quantity taken.

—Mrs. Mary Cosovich

Spanish Bun Cake

1¼ cups sugar
¾ cup butter or crisco
3 eggs (reserve 2 whites for frosting)
1 teaspoon soda dissolved in hot water
2 cups flour
1 teaspoon each of cinnamon nutmeg, cloves
Salt
1 cup sour milk

—Mrs. J. C. Sparks

Maple Nut Cake

One-third cup shortening
1 cup brown sugar
1 egg
¾ cup milk
1½ cups flour
½ teaspoon salt
2 teaspoons baking powder
½ teaspoon vanilla

Cream shortening with sugar, add beaten egg and milk. Mix dry ingredients and add to mixture, also one cup chopped walnuts or pecans. Bake in greased loaf pan in moderate oven 35 or 40 minutes. Cover with any maple icing and sprinkle with chopped nuts.

—Mrs. James Elliott

Kentucky White Cake

½ cup shortening—white shortening
1½ cups sugar
3 cups pastry flour
2 teaspoons baking powder
1 cup milk
1 teaspoon flavoring
½ teaspoon salt, beat in the whites of eggs
4 egg whites

Cream shortening and sugar. Sift together the baking powder and flour. Add flavoring. Then fold in stiffly beaten egg whites. Turn batter into three well greased layer cake pans using any filling desired. If baking it in a loaf cake, put in raisins, nuts, dates.

—Mrs. Emma Butts.

KEEP
CANDY
HANDY

Lawson's
Confectionery

Astoria, Oregon

Cook on a—

Westinghouse Electric Range

Keep the family healthy with
FRIGIDAIRE

Dahlgren, MacCartney & Snyder, Inc.



Owl Drug Store

PRESCRIPTION
DRUGGISTS

12th and Commercial Astoria, Oregon

Potato Cake

2 cups sugar
Two-thirds cup butter
½ cup milk
2 cups flour
1 cup cold mashed potatoes
¾ cup chocolate
1 cup chopped nuts
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon nutmeg
2 teaspoons baking powder
4 eggs

Separate eggs, put beaten whites in last. Bake one hour in a loaf pan. This cake is best when a day old.

Icing

1 cup granulated sugar
½ cup cold water

Cook over low flame. Stir until dissolved. Cook until syrup reaches 238 degrees F. Remove from fire, then pour over the white of one egg beaten stiff, beat until stiff enough to spread. Add ½ teaspoon vanilla.

Burnt Sugar Cake

½ cup white sugar, brown in frying pan. When brown put ½ cup hot water in sugar and cook until syrup is formed. Cool.

Cream 1½ cups white sugar, and ¾ cup butter. Add 2 well beaten egg yolks. Add syrup. Then add alternately 1 cup water with 3 cups flour to which has been added 2 teaspoons soda. Add vanilla and beaten egg whites. ½ cup of the white sugar can be used with the egg whites and only one cup creamed with the butter.

—Mrs. Oswald Gustafson

Brown Stone Front Cake

2 scant cups sugar
½ cup shortening
2 eggs
½ cup cold coffee
1 level teaspoon soda
½ cup cocoa
½ cup boiling water
2 cups flour
1 teaspoon vanilla

Cream sugar and shortening, add eggs and beat well, then add coffee. Dissolve soda in a little boiling water. Put water over cocoa and add while it is hot, stirring all the time. Lastly add flour and flavoring.

—Mrs. M. W. Cochran

Delicate Cake

1½ cups sugar
½ cup Snowdrift
1 cup water
3 cups pastry flour
3 teaspoons baking powder
4 egg whites
½ teaspoon salt
½ teaspoon rose or almond flavoring

Cream sugar and shortening thoroughly using hand. Add small amount flour which has been sifted three times with salt and baking powder, then water and flour alternately beating well after each addition. Add flavoring. Fold in stiffly beaten egg whites. Pour into greased and floured pans and bake 30 minutes (350 degrees.)

Frosting

1 tablespoon butter
Juice and grated rind of one orange
Powdered sugar

Cream butter, orange rind and small amount sugar. Add juice and sugar till right consistency to spread.

Note: Pineapple or peach juice may be substituted for orange.

—Mrs. Bruce.

Lightening Cake

1 cup sugar
1 cup flour
One-third cup butter
1 teaspoon baking powder
2 eggs

Melt butter in measuring cup, add eggs unbeaten, then fill cup with milk. Pour into mixing bowl and beat well. Put dry ingredients into sifter and sift into first mixture and beat for two minutes. Add flavoring and bake in two layers.

—Gertrude B. Simpson.

Spice Cake

1½ cups brown sugar
¾ cup sour milk
½ cup butter
2 eggs
1 teaspoon soda in two or three teaspoons hot water
1 teaspoon cinnamon
1 teaspoon nutmeg
1 cup chopped nuts
1 cup chopped raisins
2½ cups flour

Cream sugar and butter. Then add one egg at the time. Add the soda in hot water and then the sour milk and flour alternately. Add nuts and raisins. The spices are sifted with the flour. Slow fire. Bake one hour in large loaf pan. —Mrs. W. W. Linde

Molasses Cake

One-third cup shortening
1 cup brown or white sugar
½ cup or a little less molasses
Cook altogether to boiling point
Add one egg well beaten
1 cup sour milk
2 cups flour sifted with
2 teaspoons soda
1 teaspoon cinnamon
1 teaspoon ginger
Loaf or drop cakes. Moderate oven

—Gertrude B. Simpson

Potato Fruit Cake

1 cup butter
2 cups sugar (light brown or white)
1 cup mashed potatoes (heaped)
½ cup sweet milk
2 cups flour sifted after measuring)
2 tablespoons ground chocolate
1 cup chopped walnuts
1 cup seeded or seedless raisins
½ cup currants
4 eggs
2 rounded teaspoons baking powder
1 teaspoon spices, nutmeg, cinnamon and cloves
1 teaspoon vanilla

Cream butter and sugar, add potatoes and blend till creamy. Add eggs, milk, chocolate and spices, then add flour and baking powder and lastly fruit, nuts and flavoring. (Reserve ½ cup flour to mix with fruit and nuts before adding them to batter.)

Bake slowly in paper lined pan for 1¼ hours. Pan 13 inches in diameter and 3 inches deep is just right.

—Mrs. O. P. Rankin

Potato Cake

2 cups sugar
Two-thirds cup butter
½ cup milk
2 cups flour
1 cup walnuts
Two-thirds cup scant, ground chocolate
1 teaspoon cloves, cinnamon and nutmeg
2 teaspoons baking powder
4 eggs, separated and add whites last
1 cup hot mashed potatoes

Cream sugar and butter, then add yolks and ground chocolate, then sift dry ingredients three times and add alternately with milk. Last, fold in the egg whites. Bake in a moderate oven.

—Mrs. H. V. Wygant

Boiled Raisin Cake

2 cups of raisins
2½ cups of water

Place on to boil 20 minutes. Measure water. Should be one cup. Return to raisins. Add two generous tablespoons butter. Let cool. In sifter put:

2 cups flour
1 cup sugar
1 rounded teaspoon baking powder
1 level teaspoon soda
1 teaspoon cinnamon
1 teaspoon cloves, (scant)
½ teaspoon salt

Add to boiled part and bake in two layers in moderate oven.

—Beda Felt

Chocolate Fudge Cake

2 cups sugar
1 cup butter
1 cup milk
2 cups unsifted flour
2 squares bitter chocolate
3 eggs
3 teaspoons baking powder
1 cup walnuts
1 teaspoon vanilla

Cream butter and sugar, add beaten eggs. Mix in milk and flour with baking powder. Add walnuts, vanilla and melted chocolate. Bake in four layers in a moderate oven.

—Mrs. L. O. Engell

Chocolate Sour Milk Cake

2 cups brown sugar
½ cup shortening
2 eggs
3 cups flour
½ cup sour milk
½ cup hot water
¼ teaspoon salt
1 teaspoon soda
½ teaspoon vanilla
¼ cup cocoa

Cream butter and one cup of sugar. Add beaten eggs and other cup of sugar. Add milk and flour. Mix soda with cocoa and boiling water and lastly add vanilla. Bake in moderate oven.

—Mrs. H. A. Bettendorf

Strawberry Shortcake

3 egg yolks
1½ cups sugar
1 teaspoon lemon juice
½ cup water
2 cups pastry flour
2 teaspoons baking powder
Whites of three eggs

Beat egg yolks, add sugar, lemon juice and water. Then add flour mixed with baking powder. Lastly fold in stiffly beaten whites. Bake in 2 shallow pans. When cool split and fill with berries which have been slightly crushed and sweetened to taste. Serve with whipped cream.

—Mrs. J. A. Strain

Chocolate Angel Food Prize Cake

¼ cup unsweetened cocoa
¾ cup Swansdown flour (sifted)
1½ cups sugar
1½ cups egg whites
1 level teaspoon cream tartar
½ teaspoon salt
1 teaspoon vanilla
1 tablespoon hot water

Beat egg whites until foamy, add salt and cream tartar, beat until egg whites will make a peak when beater is lifted. Use snowshoe egg beater.

Sift flour, cocoa, sugar together thirteen times, add to egg mixture, last add vanilla and hot water. Place in tube pan. Bake one hour in slow oven, if at end of twenty minutes it has not doubled or one inch above pan, increase heat. Invert pan while cooling.

—Charlotte L. Acton.

Soft Molasses Ginger Cake

One-third cup shortening
1 cup brown sugar or white
½ cup molasses or a little less
1½ teaspoons soda
½ teaspoon salt
1 teaspoon cinnamon
1 teaspoon ginger

Cook this until dissolved and just comes to a boil. Remove from fire, then put in one egg, beaten.

2 cups flour
1 cup sour milk

Bake in moderate oven

— Mrs. A. Felt

Muffins

2 tablespoons shortening
1 cup sour milk
2 cups flour
1 teaspoon baking powder
1 cup nuts
1 cup brown sugar
¼ cup molasses
1 teaspoon soda
1 cup raisins
Nutmeg, allspice and cloves

—Bernice Peterson

Date Sticks

2 beaten eggs
1 cup brown sugar
1 cup nuts chopped
1 cup dates chopped
Little salt
5 rounding tablespoons flour
½ teaspoon baking powder
Vanilla

Mix and bake in a square pan in a moderate oven. Dust with powdered sugar after cutting in small squares.

—Mrs. J. C. Sparks

Bran Drop Cakes

1 heaping tablespoon shortening
½ cup sugar—scant
1 egg
5 tablespoons water
1 cup bran
1 teaspoon baking powder
¾ cup flour
½ teaspoon salt

Cream shortening, sugar, add beaten egg and water, to this mixture add bran, sift together flour, baking powder and salt. Work into mixture. Drop on cookie sheet. Bake 20 minutes. Delicious with dates added.

—Sara MacDonald
Quebec

Mrs. Moody's Wonder Cake

½ cup butter
1½ cups powdered sugar
¾ cup milk
2 cups flour
2 teaspoons baking powder
1 teaspoon vanilla
6 egg whites
Bake in three layer tins

Fruit Filling and Icing

1½ cups granulated sugar
½ cup water
3 egg whites
One-third cup muscatel raisins cut in pieces
½ cup shaved pecans
One-third cup chopped figs
1 teaspoon vanilla extract

Boil sugar with water until syrup spins a thread at 238 degrees F. Add slowly to beaten egg whites, beating continually until cool. Add raisins, pecans, figs, vanilla. Spread between layers, on top and sides.

Lady Betty Cake

¾ cup butter
1½ cups sugar
4 eggs
1-two-thirds cups flour
¼ teaspoon salt
2 teaspoons baking powder
1 cup milk
3 squares unsweetened chocolate
1 cup walnuts

Bake one hour and a quarter in loaf pan. Make one large loaf about 3½ inches high. Can be baked in a tube also.

Icing

2 egg whites
2 cups confectioners sugar
1½ tablespoons milk
1 teaspoon vanilla extract
4 ounces unsweetened chocolate
1 teaspoon butter

Beat whites until stiff, add sugar slowly beating well, add milk, vanilla and chocolate, which has been melted with the butter. Mix until smooth. Spread on cake.

Fruit Drops

2 cups sugar
1 cup butter
1 cup sour milk
1 cup chopped dates
4 cups flour
3 eggs
1 teaspoon each soda, cloves and cinnamon

Cream butter and sugar, add eggs, milk and flour sifted with spices. Drop from spoon on greased pan. Bake in moderate oven.

—Mrs. R. G. Dalgleish.

Horn Toads

½ cup butter
1 cup brown sugar
2 eggs
2½ cups rolled oats
2 teaspoons baking powder
1 tablespoon milk
1 cup flour
1 cup chopped nuts
½ cocoanut

Cream butter and sugar, add beaten eggs, then milk and rolled oats. Sift baking powder with flour and add to first mixture. Stir well. This will be a stiff mixture. Drop from end of spoon and onto greased pan. Bake slowly for they burn easily.

—Mary L. Walker
Palo Alto, Cal.

Quick Sponge Cake

3 eggs well beaten
4 tablespoons water, beat again
1 cup sugar, beat well again
1 cup flour
1 level teaspoon of baking powder
Salt and flavoring
Bake in a moderate oven

—Mrs. J. C. Sparks

Sour Cream Cake

1½ cups sugar
1½ cups sour cream
1 teaspoon soda
1 teaspoon baking powder
2 cups flour
Mix well altogether and beat well
3 squares chocolate
1 teaspoon vanilla
2 eggs, well beaten
½ teaspoon salt

—Beda Felt

Gingerbread Cake

1 cup light molasses
1 cup brown sugar
1 cup buttermilk
½ cup butter melted
1 teaspoon ginger
Bake in slow oven 30 minutes
1 teaspoon cinnamon
4 cups flour
1 teaspoon baking soda
Little baking powder
Nuts and raisins

—Mrs. H. V. Wygant

Black Devil's-Food Cake

Two-thirds cup Crisco or butter
1½ cups sugar
3 eggs
½ cup hot water
2 teaspoons baking powder
1 cup thick sour milk
½ teaspoon soda
Two-thirds cup cocoa
1 teaspoon vanilla
3 cups flour
1 teaspoon salt

Blend Crisco, sugar and eggs thoroughly in one operation. Beat cocoa in hot water until smooth and add to first mixture. Then add milk beaten with soda and flavoring and lastly stir in flour, salt and baking powder, which have been sifted together. Bake in criscoed 8 inch layer cake pan in moderate oven (375 degrees) for about 25 minutes. This makes a large 3 layer cake which may be iced with any boiled icing.

—Mrs. O. Bergstrom

Orange Sauce For Angel Cake

Yolks of 2 eggs
1 cup sugar
3 heaping tablespoons flour
2 teaspoons butter
½ cup orange juice
Rind of one orange
½ pint cream
Pinch of salt

Mix well and cook until smooth. When ready to serve mix with the whipped cream and serve on Angel Food cake.

—Mrs. R. G. Dalgleish

Yolk Icing

Mix 3 egg yolks with powdered sugar to make stiff paste and flavor. Sprinkle with shredded cocoanut if desired.

—Beda Felt

Hot Milk Cake

2 eggs beaten together
¾ cup sugar
1 teaspoon vanilla or any flavoring
Pinch of salt
1 cup flour (unsifted before measuring)
2 teaspoons baking powder

Sift flour, salt and baking powder together at least twice and add to the egg and sugar mixture. ½ cup hot milk added last.

Makes a thin dough. Bake in a moderate oven ½ hour. This makes a small cake. I double the recipe for my use. Bake in layers or tube pan.

—Mrs. R. A. Horton

Little Tea Cakes for Supper

1 cup sugar
½ cup butter
2 eggs
½ teaspoon lemon extract
½ cup sweet milk
1½ cups flour
1½ teaspoons baking powder

Cream sugar and butter, add well beaten eggs, milk, flour sifted with the baking powder. Add flavoring and bake in quick oven.

—Mrs. C. R. Lamb

Graham Cracker Cake

1½ cups crushed and sifted graham crackers
1 teaspoon baking powder
½ teaspoon salt
5 eggs
2 cups sugar (brown or white)
1 cup chopped walnuts
1 teaspoon vanilla

Add salt and baking powder to crackers. Beat the egg yolks until thick, then stir in sugar and beat thoroughly. Add the cracker mixture, the nuts and vanilla. Fold in the stiffly beaten egg whites. Put in greased layer tins and bake in moderate oven for 30 minutes. Put layers together with:

Cream Filling for Cake

1 tablespoon corn starch
1 cup milk
1 egg yolk
1 teaspoon vanilla
2 tablespoons powdered sugar
½ teaspoon butter
⅛ teaspoon salt

Mix corn starch with part of milk. Heat rest of milk and stir in corn starch mixture and cook over water for 15 minutes. Add beaten yolk and cook two minutes longer. Remove from fire and add salt, sugar and butter and vanilla. Beat well. Cool before spreading on cake.

Cover top of cake with powdered sugar or butter frosting or spread with whipped cream.

—Mrs. Eli Olsen

Orange Cake

1 cup sugar
½ cup butter
2 eggs
Two-thirds cup sour milk
1 teaspoon soda
2 cups sifted cake flour
Rind of 1 orange
1 cup raisins, washed and put through a food chopper

Mix in order given, and bake in a moderate oven in a well greased shallow pan.

Orange Icing

Grated rind of one orange
1 teaspoon lemon juice
Juice of 1 orange
Yolk of 1 egg
¼ teaspoon salt
Confectioners sugar (about 1½ cups)

Grate just the surface yellow of the orange and allow it to stand in the orange juice 15 minutes. Strain out rind, add lemon juice and gradually add fruit to yolk of egg slightly beaten. Stir in confectioner's sugar until icing of the right consistency to spread.

—Mrs. John L. Mackie

Lightning Cake

3 one-third cups sifted cake flour
2 teaspoons baking powder
1 teaspoon salt
2 eggs, unbeaten
Soft shortening as needed
1 cup milk
2 cups sugar
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, sift altogether three times. Break egg in cup and add enough shortening to fill. Put all ingredients in bowl and beat hard 2 minutes. Bake in 3 greased 8-inch tins in moderate oven 25 minutes. Use any favorite filling or frosting.

—Mrs. James Elliott

Raisin Spice Cake

1 cup brown sugar
4 tablespoons shortening
2 eggs
½ cup sour milk
1 level teaspoon soda
½ cup New Orleans molasses
½ teaspoon cinnamon
2 tablespoons cold coffee
2½ cups flour
1 teaspoon baking powder
½ teaspoon salt

Cream sugar and shortening, add well beaten eggs. Add coffee and molasses, add sour milk to which soda has been added, sift together flour, baking powder and salt. Add to mixture, place in layer pans, bake twenty-five to thirty minutes in moderate oven.

Ice with seven minute frosting to which one cup chopped raisins has been added.

—Charlotte L. Acton

Quick Coffee Cake

2 cups flour
½ teaspoon salt
4 tablespoons sugar
1 rounded teaspoon baking powder
4 tablespoons shortening
1 egg
½ cup milk
1 tablespoon cinnamon

Mix 2 tablespoons of the flour and 2 tablespoons sugar; rub in 2 tablespoons shortening and reserve for the top. Mix and sift remaining dry ingredients; rub in remainder of shortening, add beaten egg and milk to make very stiff batter. Spread ½ inch thick on greased pan and cover with first mixture. Bake about 20 minutes. Add raisins if desired.

—Mrs. C. A. Reed

Self-Iced White Cake

¼ cup butter
1 cup sugar
½ cup sweet milk
½ teaspoon vanilla flavoring
1½ cups flour
1 teaspoon baking powder
2 egg whites
Unsweetened chocolate

Cream the butter and sugar, add the milk and vanilla, then the flour and baking powder sifted together. Fold in the stiffly beaten egg whites, turn into a shallow, well greased pan and cover the surface thickly with thinly shaved unsweetened chocolate. Bake in a moderately hot oven about ½ hour, and sprinkle with powdered sugar, as soon as taken from the oven.

—Mrs. J. K. Serles

Apple Cake

1 cup sugar
1½ cups flour
2 teaspoons baking powder
Sift together

Break two eggs into cup and fill with milk, add to flour mixture. Flavor with one teaspoon almond extract and mix well. Pour into square baking pan and decorate with sliced apples and seedless raisins. Sprinkle sugar and cinnamon over all and bake. When done remove from oven and sprinkle top with powdered sugar.

This may be served as a dessert when cut into squares, topped with whipped cream and decorated with Maraschino cherries.

—Mrs. Chris Uhrbrand

Oat Meal Drop Cookies

1½ cups sugar
1 cup shortening
2 eggs
1 cup raisins
½ cup chopped walnuts
5 tablespoons sweet milk
2 cups oatmeal
2 cups flour
½ teaspoon soda
2 teaspoons baking powder

Mix in order given and drop from spoon. If too thin add more flour.

Mrs. J. A. Beemer

Peanut Drop Cookies

½ cup peanut butter
1 cup dark brown sugar
2 eggs, well beaten.
3 cups flour (about)
1 teaspoon baking powder
½ cup chopped dates
1 teaspoon soda
½ teaspoon each of ginger, cinnamon and cloves
2 tablespoons boiling water

Cream peanut butter with sugar, add eggs, add two cups flour sifted with baking powder and spices. Dates and soda which has been dissolved in boiling water, add enough flour to make a stiff batter, drop by spoons on oiled sheet and bake 15 minutes.

—Mrs. J. K. Serles

English Drop Cookies

1 cup shortening
1 cup brown sugar
1 cup white sugar
1 cup cold coffee
2 cups raisins
2 eggs, beaten
¾ cup walnuts, chopped
1 teaspoon baking powder
1 scant teaspoon soda
1 teaspoon cloves
1 teaspoon cinnamon
½ teaspoon nutmeg
3 cups flour or more

Cream shortening and sugar. Add beaten egg, then the coffee in which soda has been dissolved. Add nuts and raisins, then stir in flour, baking powder and spices which have been sifted together Drop from a teaspoon onto a greased pan and bake in a moderate oven.

—Mrs. J. A. Beemer

Sour Cream Filling

1 cup thick sour cream (very rich)
1 cup brown sugar
1 yolk of egg
Pinch of salt

Cook until thick in a double boiler. If it does not thicken add corn starch or flour.

—Beda Felt

Orange Cookies

½ cup fat
1 cup sugar
2 eggs
¼ cup orange juice
¼ teaspoon salt
1 teaspoon lemon extract
3 tablespoons grated or shredded orange rind
4 cups flour
1 teaspoon flour
½ teaspoon cream of tartar
1 teaspoon soda

Cream fat and sugar, add eggs and beat two minutes, add other ingredients. Shape into a roll, chill three hours or longer. Cut off thin slices and bake four inches apart on greased sheet. These are equally good as rolled cookies.

—Mrs. J. K. Serles

Rich Butter Cookies

½ cup butter
One-third cup sugar
¾ cup flour
½ teaspoon vanilla
1 egg

Cream butter, add sugar gradually, well beaten egg, flour and vanilla. Drop from tip of teaspoon. Bits of nuts, candied cherries or pineapple put on top of each cookie before baking adds to the attractiveness. One half cup of shredded cocoanut added to the batter makes a delicious cocoanut cookie.

—Mrs. Frank Porter

Chocolate Drop Cookies

¼ cup fat
1 cup light brown sugar
1 well beaten egg
½ cup milk
1½ cups flour
½ teaspoon soda
2 squares melted chocolate
1 cup chopped nuts
1 teaspoon vanilla

Cream shortening, add the brown sugar gradually, then the well beaten egg, milk and the flour mixed and sifted with the soda. Stir in the melted chocolate, chopped nuts and vanilla. Drop mixture by spoonfuls onto a well buttered pan. —Muriel L. Acton

Date Cookies

1 cup butter
1 cup sugar
½ cup sour milk
3 cups flour
Salt and vanilla
1 level teaspoon soda dissolved in milk

Cream butter and sugar. Add rest of ingredients. Roll very thin and bake.

Filling

1 cup dates
1 cup sugar
1 cup water

Cook in double boiler for an hour or more. Beat until creamy. Spread between cookies. —Mrs. M. T. Burkland

Graham Crackers

Cream together 1 cup sugar and a scant half cup shortening. Add 1 cup sour milk in which is dissolved 1 level teaspoon of soda. Stir in all the graham flour possible. Roll very thin, cut in squares with knife and bake in hot oven until brown. Watch carefully for they burn easily. —Olwen Hughes
Los Gatos, California

Pineapple Cookies

1 cup shortening
1½ cups sugar
2 eggs
5 tablespoons pineapple juice
1 teaspoon lemon extract
3 cups flour
A little salt
½ teaspoon soda
1 teaspoon baking powder
½ cup chopped pineapple

Place a piece of pineapple on each cookie before baking. Drop with teaspoon on pan. Bake in a moderate oven.
—Mrs. C. W. Laughlin

Sliced Nut Cookies

2 cups brown sugar
1 cup butter or substitute
2 eggs
3 cups flour
1½ teaspoons soda
1½ teaspoons baking powder
1 cup walnut meats

Cream butter and sugar. Add beaten eggs and sifted dry ingredients and nuts. Shape into a two-inch roll. Let stand in a cold place over night. Slice thin and bake in a hot oven.
—Mrs. V. L. Leback

For Recipes of all kinds and matters pertaining to the home, read Jane McCormick's column in
The Daily Messenger

Guess Whats or Oat Cookies

1 cup butter
1 cup brown sugar
2 eggs
¼ teaspoon soda in 2 tablespoonfuls sour milk
1 tablespoon cinnamon
1 teaspoon vanilla
1 cup flour
3 cups rolled oats
1 cup nuts and raisins

Stir together and let stand 1 hour before baking. Drop in buttered pans by teaspoonfuls. Bake in quick oven. —Beda Felt

Brown Sugar Drop Cookies

2 cups brown sugar
1 cup butter (or other shortening)
Two-thirds teaspoon soda
Salt
3 eggs
4 tablespoons water
Flour (over 3 cups)

If desired nuts or raisins can be added —Mrs. L. E. Maynard
Vancouver, Canada

Scotch Cookies

1 cup butter
1 cup sugar
1 egg
2 tablespoons sour milk
½ teaspoon soda dissolved in milk
About 3½ cups of flour

Cool dough thoroly before cutting out with cookie cutter. Roll very thin and bake golden brown. —Mrs. H. W. McDevitt

Pineapple Icing and Filling

Icing

To 1½ cups powdered sugar add enough of the drained pulp to spread nicely.

Filling

Drain juice from one can crushed pineapple and then thicken with corn starch for filling between layers. —Beda Felt

Chocolate-Coffee Icing

2 tablespoons butter (soft)
2 cups powdered sugar
2 tablespoons ground chocolate, (sweetened)
3 tablespoons hot coffee (about)

Mix well. Cream and hot milk may be used instead of coffee.
—Beda Felt

Souffle Icing

1½ cups sugar
1 level teaspoon baking powder
Whites of 2 eggs
½ teaspoon salt
6 tablespoons cold water

Put all in double boiler and beat hard over hot water for 7 minutes, add flavoring and spread on cake. A few marshmallows may be beaten into the above if desired. —Mrs. J. C. Sparks

Chocoate Drop Cookies

2 cups sugar
1 cup shortening
4 eggs well beaten
3 squares chocolate
3 cups pastry flour
1 cup sweet milk
1 teaspoon vanilla
4 teaspoons baking powder
1 teaspoon salt
1 cup nuts

Cream shortening and sugar. Add eggs and melted chocolate. Then add milk, vanilla, nuts and mix well. Add flour which has been sifted with baking powder. Drop by spoonfuls on hot greased pans and bake in moderate oven (350 degrees.) —Mrs. Bruce

Macaroon Cake

½ cup butter
1½ cups sugar
4 eggs
½ cup milk
1¾ cups flour
1 heaping teaspoon baking powder
1 teaspoon vanilla
6 tablespoons Ghirardelli's chocolate
5 tablespoons boiling water

Dissolve chocolate in water and bring to boiling point. Cream butter and sugar, add yolks of eggs, well beaten, flour and baking powder. Fold in chocolate and vanilla, then add well beaten whites of eggs. Bake in moderate oven 30-35 minutes.

—Beda Felt

Date Bars

3 eggs
1 cup sugar
2 cups dates
1 cup pastry flour
1 teaspoon baking powder
½ teaspoon salt
½ cup chopped nuts

To the beaten egg yolks add the sugar gradually. Stir in dates, cut in small pieces, add dry ingredients sifted together. Lastly fold in stiffly beaten egg whites. Bake in a sheet in a large pan. Cut at once in squares, remove from pan and roll in powdered sugar.

—Beda Felt

Cookies

1 cup shortening
2 cups sugar
2 eggs
2 teaspoons vanilla
3½ cups flour
4 teaspoons baking powder
1 teaspoon nutmeg
1 teaspoon salt

Mix thoroly and chill dough before baking. Roll thin on floured board, cut with fancy cutter and bake in a quick oven.

—Mrs. H. A. Bettendorf

Raisin Cookies

1 cup shortening
2 cups brown sugar
2 eggs
½ cup sweet milk
3½ cups flour
1 cup raisins
¼ teaspoon salt
½ teaspoon salt
1 teaspoon each, cloves, soda, nutmeg, cinnamon and baking powder

Cream sugar and shortening, add well beaten eggs, milk, then other ingredients. Drop from spoon and flatten with glass bottom which has been dipped in sugar —Alice Edner

Sour Cream Cookies

1 egg
1 cup sugar
¾ cup sour cream
2 cups flour
⅜ teaspoon soda
1½ teaspoons baking powder
¼ teaspoon salt

Beat egg until light. Add sugar and cream, then dry ingredients sifted together. Drop by teaspoonfuls on greased baking sheet and bake in quick oven 375-400 degrees F. —Mrs. O. Bergstrom

Mocha Cream Cup Cakes

4 tablespoons sour milk
¼ teaspoon soda
1 cup light brown sugar
1 egg and ¼ cup milk
¼ cup strong coffee
1½ cups flour
3 teaspoons baking powder
1 teaspoon vanilla

Add soda to sour milk and mix well. Blend with brown sugar. Add yolk of egg and beat well. Mix milk and coffee and add. Sift salt, flour and baking powder and blend. Add vanilla to white of egg and beat stiff and add to cake. Bake about 20 minutes.

Makes about twenty small cup cakes. —Mary A. Bryant

Salads and Dressings

"To Make Them One Must Have a Spark of Genius"

Mock Mayonnaise

1 egg
2 teaspoons sugar
1 teaspoon salt
1 teaspoon mustard
¼ cup mild vinegar
1 cup salad oil
1 cup water
4 teaspoons cornstarch
⅛ teaspoon paprika

Put egg, seasonings, vinegar and oil in a mixing bowl, but do not stir. Make a stiff smooth paste by cooking cornstarch and water. Add hot paste to ingredients in bowl and beat mixture briskly with egg beater until smooth.

—Beda Felt

Combination Salad

1½ or 2 cups cooked macaroni
1½ cups finely chopped lettuce
½ cup finely chopped cabbage
3 or 4 fresh tomatoes, finely cut
1 cup cooked peas, grated carrots or any left over vegetable.
3 hard boiled eggs, sliced
¼ cup chopped pickles
1 tablespoon finely chopped chives or onion
1 tablespoon parsley, chopped fine
1 teaspoon celery salt
Salt to taste
Mix with cooked salad dressing
Six large servings

—Mrs. H. K. Zimmerman

Twenty-Four Hour Salad

1 large can pineapple (diced)
½ pound marshmallows
½ cup nuts, chopped
Maraschino cherries
Dressing
2 eggs beaten
Juice of one lemon
½ teaspoon cornstarch
1 teaspoon sugar
1 cup cream
1 pinch of salt

Cream to be folded in after whipping when dressing is cooked. All can be made and put away the day before serving.

—Mrs. C. W. Laughlin

Perfection Salad

2 tablespoons Knox gelatine
½ cup cold water
½ cup vinegar
1 cup lemon juice
2 cups boiling water
½ cup sugar
1 teaspoon salt
2 cups sliced celery
1 cup shredded pineapple
3 chopped pimentos

To vary in place of pineapple use 2 tablespoons onion juice or grated onion, 2 tablespoons green pepper. —Beda Felt

Jellied Raw Vegetable Salad

1 package lemon flavored jelly powder
1 pint boiling water
2 tablespoons vinegar
½ teaspoon salt
Dash cayenne
¾ cup raw carrots, finely chopped
1 cup raw cabbage, very finely shredded
2 pimentoes, finely chopped

Dissolve jelly in boiling water, add vinegar, salt and cayenne. Chill. When slightly thickened, fold in vegetables. Turn into individual molds, chill until firm. Unmold on crisp lettuce and garnish with mayonnaise.

—Mrs. O. J. Bumala

Macaroni Salad

½ package macaroni soaked and blanched
1 cup shredded cabbage
1 cup celery, cut in small pieces
2 sweet green peppers chopped
2 pimentos, chopped

Marinate macaroni with boiled dressing. Just before serving combine the vegetables and garnish with boiled dressing.

—Mrs. J. K. Serles

Shrimp Salad Supreme

1½ cups cooked rice
1 can shrimp
½ cup diced ripe olives
1 can pimento
1 package lime jelly disolved and set to harden

Use one half of jello cut in cubes, and one pimento chopped fine in the salad. Mix all lightly with two heaping tablespoons mayonnaise. Use remaining jello and pimento cut in strips as a garnish.

—Mrs. J. K. Serles

Astoria Meat Market

Price, Quality and Service

Deliveries leave at 10 A. M. and 3 P. M.

Phone 499 Astoria, Oregon

WHILE SELECTING YOUR------o

Fresh Fruits and Vegetables

Enjoy a cool refreshing drink from

Our Fountain

PETER PAN

322 Niagara Ave. Phone 1342-R

UNION FISHERMEN'S

Co-Operative Packing Co.

Packers of Columbia River Canned and Mild Cured Salmon and Salmon Spread

324 Taylor St. Astoria, Oregon

Cranberry Salad

1 quart cranberries
2 cups water
2 cups sugar
½ cup chopped walnuts
1 cup diced apples
1 cup shredded celery
2½ tablespoons gelatine
½ cup cold water

Cook cranberries in water. Strain and add sugar. Add gelatine which has been soaked in cold water. Let stand until it starts to congeal, then add fruit and nuts. —Beda Felt

Summer Salad

6 tomatoes
3 cucumbers
1 onion
3 green peppers
2 apples

Slice tomatoes, cucumbers and apples, chop onions and peppers fine. Blend with French dressing. —Mrs. H. V. Wygant

Cabbage and Pineapple Salad

1 medium head cabbage shredded fine
1 small can of grated pineapple
Little salt
Dessert spoon of sugar
Salad dressing to suit taste

The small seedless grapes when in season can also be added to the above. —Mrs. J. C. Sparks

Fruit Salad Dressing

2 tablespoons butter
1 tablespoonful, heaping, flour or cornstarch
1 cup pineapple juice

Boil until thick and add ½ cup sugar and 3 eggs. Stir while boiling until the mixture thickens. Put in jar and cover. Keep in cool place until ready to use. Serve with whipped cream on any kind of combination fruit salad. Mix with cream only what is needed as the dressing keeps well. —Beda Felt

Fruit Salad Dressing

Juice 1 can pineapple
Juice 1 lemon
1 egg, well beaten
1 teaspoon cornstarch
½ cup sugar
Butter, size of small walnut

Put all together in double boiler, stirring occasionally. Good for any kind of fruit salad. If using a large can of pineapple, use two eggs and a tiny bit more cornstarch. —Mrs. Emma Butts

Sweet French Dressing

½ cup olive or wesson oil
¼ cup vinegar
One-third cup catsup
½ cup sugar
Juice of half a lemon
One-third grated onion
1 teaspoon salt
1 teaspoon paprika

Put in jar and shake well until mixed. —Mrs. C. W. Laughlin

HILDEBRAND & CO.

Furniture, Ranges, Rugs, Bedding, Aluminum Ware, Graniteware Linoleum

Monarch MALLEABLE

Modern Kitchens In Modern Homes Are Equipped With

Monarch Electric Ranges

Hildebrand & Co.

Shamrock Butter

Shamrock Cheese

Frostkist Ice Cream

Quality Dairy Products

Manufactured By

Lower Columbia Dairy Assn.

LUNCHEON AND SUPPER DISHES

Italian Beans

1 can of (medium size) kidney beans
½ pound hamburger
1 large onion-sliced
15 ripe olives—diced
1 small can of tomato sauce

Fry onions and hamburger in skillet, put in kidney beans, olives and tomato sauce. Let simmer for 30 minutes before serving. Serves six. —Mrs. Carl M. Nyland

Luncheon Spaghetti Dish

2 cups cooked spaghetti
2 cups tomatoes
1 medium onion
6 slices bacon, chopped

Cook spaghetti in boiling salted water until tender, drain and blanch in cold water. Add tomatoes. Fry onions and bacon until done, add to spaghetti and tomatoes. Add dash of pepper. Simmer gently about twenty minutes. —Mrs. Oscar Gustafson

Meat Pudding With Asparagus

1 pound of hamburger or round steak
2 bunches of asparagus
1 small onion
1 egg
2 heaping tablespoons flour
¾ cup milk
Salt and pepper

Grind the meat real fine, add onion, salt, pepper, and egg. Add flour and milk slowly. Cook asparagus and save juice for sauće. Butter pudding dish and fill with layer of meat and then asparagus. The meat must be on the top and on the bottom of dish. Set in pan in hot water and bake in oven for one hour.

Sauce

1 tablespoon butter
1 heaping tablespoon flour
Add asparagus juice a little at a time
Salt and pepper

Add a few cooked asparagus and take off fire and add beaten yolk of two eggs. —Mrs. Fred L. Benstrup

Spanish Spaghetti

1 box spaghetti
1 can tomatoes
1 pound hamburger
¼ pound bacon
1 large onion
½ green pepper
Salt and pepper
Chili powder to taste

Boil spaghetti until almost cooked. Fry bacon and in this grease fry onion, add hamburger and brown. Add spaghetti, tomatoes and spices. Cover and cook. —Beda Felt

Baked Vegetable Tamale

1½ cups canned corn
¾ cup canned tomatoes
One-third cup corn meal
2 cups grated or finely chopped American cheese
1 medium onion, diced fine
1 medium green pepper, diced fine
2 eggs, well beaten
¾ cup milk
Salt and pepper to taste

Mix the corn, tomatoes, cornmeal, cheese, onion and green pepper and let stand thirty minutes. Add the beaten eggs, milk and seasonings. Pour into a buttered baking dish and bake in a slow oven for 1¼ hours or until firm in the center. Buttered peas may be used as a garnish with sections of hard cooked eggs arranged on platter. —Mrs. S. C. Turner

Steamed Stuffed Cabbage

1 solid head cabbage
1 pound left over meat
1 cup diced carrots
1 onion, finely chopped
Salt and pepper
¼ cup milk
1 egg
⅛ teaspoon mace

Cut the heart out of cabbage and hollow out leaving thin shell. Make a stuffing of the other ingredients and pack into the cabbage. Tie in a cheese cloth bag to preserve the shape. In the kettle put one cup of water and bring to boiling point. Place the cabbage in it and cook one hour. Serve hot plain or with tomato sauce.

—Mrs. Carl M. Nyland

Ham Flakes With Macaroni

½ cup uncooked mararoni
½ teaspoon pepper
½ teaspoon salt
½ pound boiled ham
1½ tablespoons butter
1 cup milk
½ cup peas or 1 shredded pepper
1 egg

Boil macaroni, drain. Mix with ham and peas. Place in casserole. Add milk and seasoning. Dot with butter. Add beaten egg. Bake 20 minutes in moderate oven.

—Mrs. J. A. Peterson

Green Stuffed Peppers With Rice

1 cup rice, cook in salted boiling water until tender
Make white sauce of 3 cups of milk, 3 tablespoons of butter, 5 tablespoonfuls of flour, salt, pepper and celery salt
8 medium sized green peppers remove stems and split lengthwise, parboil 5 minutes
1 large tin of deviled ham
½ lb. American cheese

Mix ham, cheese, rice and white sauce. Then stuff peppers, sprinkle with bread crumbs and grated cheese. Bake in oven 30 minutes at 375 degrees F. Recipe serves 8.

Mrs. C. M. Nyland

Concordia Eggs

½ lb. mushrooms
2½ cups milk
½ teaspoon salt
3 tablespoons flour
4 hard cooked eggs
¼ teaspoonful paprika
2 tablespoonfuls butter
Pastry sticks

Saute mushrooms in the butter till they are tender and brown. Add milk and dry ingredients, to mushrooms making a white sauce. Simmer 20 minutes. Put sliced eggs and pastry sticks on hot platter and pour over sauce. Garnish with paprika and parsley. Serve with a gelatine, carrot-pineapple salad.

—Mrs. C. M. Nyland

Tomato Savory

¼ pound dried beef
4 tablespoons fat
2 tablespoons chopped onion
3 tablespoons chopped celery
3 tablespoons flour
¼ teaspoon each salt and paprika
2 cups tomatoes

Heat fat in frying pan, add onions, celery and beef. Cook slowly until browned. Add flour and cook until it has browned. Stir constantly. Add rest of ingredients and cook three minutes. Stir frequently.

—Mrs. O. P. Rankin

Dixie Eggs

Stir 1 tablespoon of butter in 2 cups of cooked hominy; pour into buttered ramekins or baking dishes. Make a slight depression in the hominy with the back of a spoon and into each carefully break an egg. Sprinkle with salt and pepper and grated cheese. Place in hot oven 400 degrees F. until egg is well set and cheese melted and a golden brown, 20 minutes. Garnish with wreaths of pimento and olives. Serve with a tomato and lettuce salad.

—Mrs. C. M. Nyland

Sandwich Fillings

Chicken Sandwiches

2 egg yolks
1 teaspoon melted butter
1 teaspoon lemon juice
1 cup chicken
Salt and pepper
1 teaspoon stock

Cook eggs thirty to forty five minutes in water just below the boiling point. Take out yolks and mash as fine as possible. Add melted butter and lemon juice, finely chopped chicken, salt, pepper and stock. Mix well together and spread. Veal may be used.

Cheese and Orange Marmalade Sandwiches

¼ cup cream cheese
¼ cup cream
½ cup orange marmalade

Spread half slices of bread with seasoned cheese softened with cream and mixed with seasonings if desired. Spread other half of bread with orange marmalade to which a little French mustard has been added. Fit slices together.

Cheese and Anchovie Sandwiches

10 tablespoons Parmesan cheese.
5 anchovies
10 slices bread

Make a paste of cheese and anchovies. Spread between two very thin slices of toasted bread.

Fish Sandwiches

Sardines or freshly boiled fish may be used for sandwiches. Mix the fish to a paste, add lemon juice to taste and moisten with mayonnaise. Season to taste.

Club House Sandwiches

For one person:

Toast three slices of bread real crisp. Butter each slice. On first slice place a generous piece of chicken, then another layer of toast, then two slices of fried bacon and two slices of tomatoes. Then place third slice of toast. Upon this place slices of tomatoes, mayonnaise and garnish with three ripe olives. Place sandwich on leaf of lettuce.

Sandwich Suggestions

1 Raisins worked into cheese

2 Chopped raisins, figs, dates or prunes and nut meats moistened with mayonnaise or lemon juice.

3 Peanut butter moistened with salad dressing and mixed with raisins, dates, figs or bananas.

4 Equal portions olives, peanut butter, celery. Mix with salad dressing.

5 Peanut butter mixed with dill, sweet or sour pickles.

6 Cream cheese and chopped stuffed olives.

7 Cream cheese and shredded pineapple.

8 Tuna fish mixed with parsley, lemon juice, seasoning and a little onion.

9 Cream cheese and chopped nuts.

10 Ground boiled ham and thinly sliced pickles

11 Boston brown bread with cream cheese or mayonnaise, chopped nuts and raisins.

12 Pimentos, cucumbers and onions or chives, mixed with mayon-

naise and spread on whole wheat bread.

13 Green peppers, pimentos, olives and mayonnaise.

14 Boston brown bread with minced corned beef seasoned with mustard and rubbed to a paste.

15 Minced boiled ham, hard boiled eggs chopped fine, chopped sweet pickles. Mix with mayonnaise.

MITCHELL'S

Will Appreciate Your Patronage

PRESCRIPTIONS, FAMILY REMEDIES, DRUGS

STATIONERY, TOILET PREPARATIONS

ICE CREAM, SODAS, SUNDAES,
SANDWICHES, SALADS, PIE, CAKE, COFFEE, TEA,
CHOCOLATE

HOME COOKED FOODS
PLATE HOT LUNCHES 11 A. M. TO 2 P. M.

R. E. MITCHELL, Proprietor
585 Commercial - - - - - - Between 12th and 14th

ECONOMY MARKET

QUALITY
MEATS

514 Commercial Street **Phone 568** **Astoria, Oregon**

REED & GRIMBERG

Comfort and Style in Footwear

ASTORIA, OREGON

The Home of

Florsheim—Vitality—Arch-Aid

Preserves, Relishes, Pickles

"The best of families have their family jars."

Mixed Pickles

Place in weak brine 24 hours the following: 2 quarts cucumbers 1 quart onions, 2 quarts green tomatoes, 1 small head of cabbage chopped fine, 1 large cauliflower (may be left out,) 4 green peppers and boil. Then stir in a mixing bowl, 1 cup flour, 6 tablespoons mustard, 1 tablespoon tumeric powder,, 1 quart sugar. Rub in a little vinegar. Add additional vinegar to make 1½ quarts in all. Cook over a brisk fire stirring until thick. Pour over pickles hot. Let all come to a boil. Seal hot.

—Mrs. R. A. Horton

Lazy Wife Pickles

6 large tomatoes
6 apples
4 small onions
1 green pepper
1 cup raisins
¼ cup spice
3 teaspoons salt
3 cups brown sugar
1 quart vinegar

Grind, add spices in bag and cook one and one-half hours.

—Mrs. J. W. Wilson

Watermelon Pickles

Peel the rind of the watermelon and remove all the pink. Cut into pieces about three inches long. Let stand over night in a weak brine. Drain. Have ready the following liquid: 1 pint vinegar, 1 pint water, 2 cups sugar, 1 tablespoon cinnamon, pour over the melon and cook until tender. Place in jars hot and seal.

—Mrs. R. A. Horton

Bread and Butter Pickles

6 quarts sliced cucumbers
1½ quarts sliced onions
1½ quarts vinegar
3¼ cups white sugar
½ cup olive or salad oil
¼ cup celery seed
½ cup mustard seed
½ cup mixed pickle spices

Slice cucumbers, larger ones may be peeled if desired. Slice onions, keep in separate pans. Place brine on both, let stand over night and drain. Brine is made by ¼ cup salt and 1 quart water. Place all in kettle with spices in bag; boil until done and seal hot.

—Mrs.A.Felt

Dill Pickles

Wash and pack in ½ gallon jars medium sized cucumbers. To each jar add ½ teaspoon black pepper, 2 small red peppers, 2 bay leaves, 2 grape leaves and several stalks of dill. Boil together 6 quarts water, 1 quart vinegar, 1 pound salt, 1 teaspoon alum. Pour hot over cucumbers and seal.

—Mrs. Bruce

Watermelon Preserves

Peel the rind of the watermelon and remove all the pink. Cut in squares. Place in kettle with enough water to keep from sticking, boil until easily pierced. Drain, then put them in good thick syrup. Boil twenty minutes. Slice one lemon into the syrup. Seal while hot.

—Mrs. R. A. Horton

Lazy Wife Pickles

Wash and pack in jars small cucumbers. To each quart add 1 teaspoon ground mustard, 1 tablespoon salt, 1 tablespoon sugar (if desired.) Cover with cold vinegar and seal.

—Mrs. Bruce

Sweet Sliced Pickles

7 pounds cucumbers soaked three days in brine made of 6 cups water and one of salt. Then soak three days in fresh water. Slice and simmer very slowly for two hours in the following:

2 quarts water
1 teaspoon alum
1 pint vinegar
Stir occasionally

Have ready a syrup made by combining:

3 pints vinegar
3 pounds white sugar
1 oz. allspice
1 oz. cinnamon
1 oz, celery seed

Place spices in bag before adding to ingredients. Pour over pickles. Will keep in open jars.

—Mrs. E. R. Sheets
Beaverton, Ore.

Rummage Pickles

4 large onions
3 quarts green tomatoes
2 quarts ripe tomatoes
4 bunches celery
3 red peppers (remove seeds)
1 head cabbage
2 ripe cucumbers

Chop the vegetables, mix and cover with ½ cup salt. Let stand over night. Drain well and add 2 quarts vinegar, 2 pounds brown sugar, 1 teaspoon each mustard and pepper. Cook until clear (about one hour.)

—Mrs. F. W. Miller
Cumberland, W. S.

Pickled Cucumbers

Slice 50 small cucumbers
16 small onions
Soak in salt water 1 hour
3 tablespoons celery seed
3 teaspoons mustard
3 teaspoons ground ginger

Make a syrup of 3 pints vinegar and three cups of sugar. Put cucumbers in and heat to boiling point and seal in jars.

—Mrs. C. R. Lamb

Sliced Green Tomato Pickle

6 pounds green tomatoes (sliced) Sprinkle with salt and let stand over night. In the morning drain and wash.
3 pounds onions
2 quarts vinegar
4 cups sugar
2 tablespoons white mustard seed
2 tablespoons celery seed
2 tablespoons ground mustard

Let all come to boil, then drop in tomatoes and onions and cook until tender. Seal in glass jars.

—Mrs. Bruce

Chow Chow

1 peck green tomatoes
2 large cabbage heads
6 large onions
6 green peppers

Chop fine and let stand in salt water over night. Drain, then add 2 quarts vinegar, 4 cups sugar, 1 tablespoon cinnamon, 1 tablespoon cloves, 2 tablespoons white mustard seed, a little cayenne pepper. Let mixture get thoroughly heated and can.

—Mrs. R. A. Horton

Pepper Hash

3 green peppers
4 red peppers
6 onions, medium

Put thru food chopper; cover with boiling water and let stand for 5 minutes. Drain well. Add:

2 cups vinegar
2 cups sugar
1 tablespoon mustard seed
1 tablespoon celery seed
2 tablespoons salt

Boil 20 minutes and then put in jars and seal.

—Mrs. W. W. Linde

Piccalilli

2 quarts green tomatoes
¼ cup salt
1 pint chopped celery
1½ cups vinegar
3 small onions
1 green and 1 red pepper
1½ cups brown sugar
¼ cup mixed spices

Grind, mix with salt and let stand all night. Add spices in a bag and cook 2½ hours.

—Mrs. J. W. Wilson

Tomato Catsup

1 gallon tomatoes (ripe) cooked, and strained
4 tablespoons salt
1½ tablespoons pepper
½ tablespoon allspice
3 tablespoons ground mustard
1 small red pepper
1 small onion
1 quart vinegar

Boil until thick and seal

—Mrs. C. W. Laughlin

Pineapple Relish

Juice of one can of pineapple
1 cup cider vinegar
1 cup sugar
2 sticks of cinnamon
12 whole cloves

Boil ten minutes then add quartered pineapple and let simmer ten minutes longer. Delightful with all meats.

—Mrs. M. T. Burkeland

India Relish

3 large apples ground fine
3 carrots, ground fine
3 onions, ground fine
12 green tomatoes ground fine
1 lb green and red peppers
3 cups vinegar
3 tablespoons cinnamon
3 cups brown sugar

Soak all but carrots overnight in salt. Cook carrots until tender. Mix other ingredients and bring to boil. Thicken with ½ cup flour.

—Mrs. J. W. Wilson

Indian Relish

½ peck green tomatoes
1 head (medium size) cabbage
6 onions
2 green peppers
2 red peppers

Chop and let stand over night with one half cup salt. To the mixture add the following:

2 quarts vinegar
2 stalks celery
4 quarts sugar
2 tablespoons mustard seed
2 tablespoons celery seed
2 tablespoons whole cloves
2 tablespoons mace
2 tablespoons cinnamon
2 tablespoons allspice
1½ tablespoons tumeric

Boil two hours and seal

—Mrs. C. W. Laughlin

Sunshine Preserves

Weigh berries and sugar, using ¾ as much sugar as berries. Pour sugar over berries and let stand over night. In the morning drain juice off and bring to a boil. Put berries in and boil five minutes. Do this for three succeeding mornings. Put in jars, seal and place in sunshine a few hours.

—Contributed.

Orange Marmalade

1 whole orange
1 whole lemon

Slice thin and cut in little pieces with scissors. Add three times as much water as fruit; let stand all night and next day boil ten minutes. Set away until the following day. Then add as much sugar as you have fruit and boil in small quantities until it jells.

—Mrs. C. R. Lamb

Orange and Peach Jam

9 oranges
35 peaches (about)
12 cups sugar
2 cups water

Mix grated rinds and fruit cut in pieces with the water and sugar and boil ½ hour. Seal in small jars.

—Mrs. James Elliott

Prune and Orange Conserve

6 lbs. prunes
4 lbs. sugar
2 lbs. raisins
3 oranges run thru grinder
1 lb. walnuts cut fine
Add nuts last half hour of cooking

—Mrs. J. C. Sparks

Tomato Butter

5 pounds tomatoes
3½ pounds apples
2 cups vinegar
3 inches stick cinnamon
½ teaspoon salt
2 cups sugar

Put tomatoes and apples thru food chopper. Cook all ingredients slowly until thick. Seal in glass jars.

—Mrs. W. W. Linde

Rhubarb and Pineapple Conserve

1 quart shredded pineapple
4 quarts diced rhubarb
2 oranges
3½ quarts sugar

Place the pineapple in kettle, add the rhubarb, juice and rind of the oranges, add the sugar and cook until thick. Seal in hot jars.

—Mrs. C. W. Laughlin

Rhubarb and Orange Marmalade

1 quart rhubarb
4 seedless oranges
3 lbs. sugar
1 tablespoon lemon juice
1 tablespoon grated orange rind

Cut oranges and rhubarb in small pieces, add the remaining ingredients and cook until clear and thick. Seal.

—Mrs. J. W. Wilson

Corn Relish

10 cups corn
10 cups cabbage
2 large red or green peppers
3 tablespoons salt
3 cups sugar
4 tablespoons white mustard seed
2 tablespoons celery seed
½ gallon vinegar (diluted.)

Cut corn from cob. Cut cabbage and peppers fine. Mix thoroly and cook ½ hour. Seal while hot. Makes four quarts.

—Contributed

CANDY

"Sweets to the sweet, farewell."

Penoche

2 cups brown sugar
½ cup milk
Butter size of walnut

Boil until it forms a soft ball in water. Remove from the fire and stir until its begins to thicken. Then add 1 tablespoon vanilla and ½ cup chopped nuts. Turn on buttered pan and mark in squares or drop from spoon on waxed paper.

—Mrs. R. A. Horton

Mexican Caramels

Put cup of white sugar into iron skillet with one cup of rich milk or cream and one cup brown sugar. Boil until mixture forms soft ball in cold water. Take from fire and add cup of nut meats. Stir to a creamy consistency. Pour into shallow pan. Mark while warm.

—Mrs. H. V. Wydant

Candy

In handling or pulling boiled candies the hands should be well buttered to prevent the mixture sticking to them.

Butter the kettle an inch or two down, in which the candy is boiled, to prevent it boiling over. It will not rise above the buttered line.

Cream of tartar should not be added until syrup begin to boil.

Put butter into candy when it is almost done.

Taffy

2 cups sugar
2 pound can corn syrup
¼ cup vinegar
1 tablespoon butter
Pinch of soda
2 teaspoons vanilla

Boil sugar and syrup until it gets a little thick and add vinegar. When nearly done add butter and soda. Remove from fire and add vanilla. To test, it must be crisp in cold water.

—Mrs. H. V. Wygant

Molasses Pop Corn Balls

Boil together one cup granulated sugar, one-half cup of water, teaspoonful vinegar for five minutes. Then add two tablespoonsful molasses, one tablespoonful of butter, one tablespoonful bacon grease, half teaspoonful salt. Boil until a few drops in cold water become hard and brittle. Take from fire, stir in popper of corn, and form into balls.

Date and Nut Candy

2 cups white sugar
1 cup milk
1 cup chopped dates
½ cup nuts

Boil sugar and milk until it forms a soft ball, then add chopped dates. Boil until it forms a firm ball. Take off stove and let cool until it will just melt butter. Then beat and lastly add nuts.

—Mrs.A.J.Hemingson

Sour Cream Candy

2 cups brown sugar
1 cup white sugar
1 cup sour cream
½ cup nuts
Butter and extract

Cook sugar and cream a few minutes, then add butter and cook until thick or until it forms a soft ball. Remove from fire, add extract and beat until creamy. Turn on buttered tins.

—Mrs. M. T. Burkland

Oregon Fudge

Melt without moistening 1 cup white sugar. (Care must be taken to avoid burning.) When melted add ¾ cup melted butter, 1¼ cups hot milk, a pinch of soda and a little salt and two more cups sugar. Cook until it forms a soft ball in water. Beat and turn into buttered platter. Nuts may be added if desired.

—Mrs. R. Meisegeier

Seafoam

2 cups sugar
½ cup water
½ cup Karo syrup (blue label)

Boil together until it forms a soft ball in water. Then beat 2 egg whites stiff, and pour ½ of the syrup mixture over the eggs. Then boil the other half until it forms a hard ball in cold water and add this to the egg mixture. Beat hard. Add vanilla and ½ cup nut meats. Coloring if desired. Put on a buttered platter and cut in squares.

—Mrs. W. W. Linde

Walnut Fudge

1 cup brown sugar
1 cup white sugar
½ cup rich milk
1 cup walnuts
Butter size of walnut
Pinch of salt

Boil until it forms a soft ball when dropped in cold water. Remove from stove. Cool in water. Add nuts and beat until creamy.

—Bess Spicer

Basic Recipe for Fudge Making

3 cups sugar
1 cup water
Good sized piece of butter

Cook until it forms a soft ball in water. Take off stove and let stand until you can bear the knuckles to touch it. Stir around and around. When thick put out on bread board and knead. To this recipe you may add 3 tablespoons cocoa for chocolate fudge and raisins may be added. For brown sugar fudge use 1½ cups brown sugar and ½ cup white sugar. To this cocoanut may be added. For burned sugar fudge use 2 tablespoonfuls of sugar that has been burned. Nuts may be added.

—Mrs. Bruce

Divinity Fudge

3 cups of sugar
½ cup white Karo syrup
½ cup boiling water

Cook this mixture unti it will form a cracked ball. Beat 2 egg whites and add a pinch of salt. Pour the syrup slowly into the beaten egg whites and then beat until it loses its gloss. Add nuts and flavoring and spread on buttered platter.

—Minnie Ambler

Peanut Butter Candy

3 cups white sugar
2 rounded tablespoons peanut butter
½ cup milk
Pinch of salt

Let boil until it forms a soft ball in water. Beat until cool, turn in buttered pans and mark in squares.

—Mrs. R. A. Horton

Keeleys

1 pound powdered sugar
¼ pound butter
1 cake sweet chocolate

Melt butter and chocolate and add sugar. Roll in balls. Dip in melted bitter chocolate to which a small piece of paraffin has been added. Let stand until hard. Nuts may be added if desired.

—Mrs. R. Meisegeier

Divinity

3 cups sugar
One-third cup water
1 cup Karo syrup

Boil until hard when dropped in cold water. Beat whites of three eggs. Pour in syrup slowly and beat until cool. Add one cup chopped walnuts. Mark into squares before set. —Bess Spicer

St. Nicholas Candy

2 envelopes acidulated gelatine
1½ cups boiling water
1 cup cold water
4 cups granulated sugar

Soak gelatine in cold water 5 minutes, add boiling water. When dissolved add sugar. Boil slowly 15 minutes. Divide and cool in dishes for various flavoring — vanilla, almond, lemon, nuts, chopped dates or figs. Let stand over night. Turn out and cut in squares. Roll in powdered sugar. Let stand to crystallize in uncovered pans. —Mrs. R. Meisegeier

Cocoanut Kisses

½ cup sugar
1½ cups shredded cocoanut
1 tablespoon flour
½ cup nuts, chopped
¼ teaspoon salt
¼ cup rich milk
½ teaspoon vanilla

Combine all dry ingredients, add milk and vanilla and mix well. Drop from a teaspoon on to a pan lined with oiled paper, bake in moderate oven 350 until light brown, about 30 minutes. Remove from pan and shape into balls while hot. —Ardabelle Thompson

Chocolate Fudge

1 tablespoon butter
2 squares chocolate
2 cups sugar
¾ cup rich milk
1 teaspoon vanilla
½ cup nuts

Melt butter and chocolate in a saucepan over hot water. Add sugar and milk. Remove pan from hot water and let cook without stirring until a soft ball may be formed in cold water. Set aside to cool. When the pan is cool enough so that you can lay your hand against it and it feels just comfortably warm, begin to beat. When it begins to thicken add vanilla and nuts and keep on beating until it becomes hard to beat. Pour out in buttered pan. —Vesta Lamb

Household Hints

Everything odd, dizzy or queer, all that was left tumbled in here.

Cleaner for Paint

Wash wood work with equal parts of coal oil and vinegar (it takes very little.) Wipe and polish with dry cloth.

Hand Lotion

2 oz. glycerine
3 oz. rubbing alcohol
1 gram German cologno
10 cents worth gum tragacanth
1 pint warm water

Pour warm water over gum tragacanth and let stand for 24 hours, then mix with other ingredients and it is ready to use.

Spot Proof Recipe Cards

After making sure your recipe cards are just right and won't have to be changed, give them a thin coat of transparent shellac. This will keep them clean in spite of greasy fingers and spill overs.

Two Bits Regarding Onions

If celery stalks or leaves are rubbed well on the hands after peeling onions and before washing, the strong scent will vanish. Drinking cold coffee or chewing a few coffee beans or cardamon seeds after onions will kill the odor on the breath.

New Ties for Old

If men's ties are basted all around the edge (not just through the center) so as to hold the interlining in place they can be washed and ironed and look as fresh as new. Press before pulling basting and afterward remove marks of thread.

Household Hints

A little soda put in onion or cabbage when cooking will prevent the odor going through the house.

A little vinegar put in when boiling chickens that are old or meat that is tough, will make them tender.

To chop suet easily, sprinkle it with flour. It prevents matting together.

To keep lemons fresh, put them in cold water and change the water every other day.

When it is difficult to run rods through curtains, place a thimble over the end of the rod. The curtain will go through like magic.

If part of an aspirin tablet is added to water in which you place cut flowers, they will keep much longer.

Library Paste

(Safe and Keeps Well)

1 cup flour
2 cups water
1 teaspoonful powdered alum
1 teaspoon glycerine
1 teaspoon (about) oil of wintergreen or cloves

Mix flour in cup of water (warm or cold, warm is quicker) put in covered bowl or deep bowl and beat with egg beater. Then add rest of water boiling hot and alum. Beat up and add glycerine and cook. Stir occasionally. Let it cook well. Take from stove and add wintergreen or cloves. Seal in small jars at once. Make air-tight.

Miscellaneous

What Every One Should Know

A little lemon, a few drops add piquancy to many a dish.

A little lemon juice does wonders to a host of dishes.

Creamed oysters lose the strong fishy flavor if a few drops of lemon juice are cooked with the cream sauce.

Fried sweet potatoes sprinkled with a few drops of lemon juice and then a little sugar after they are put into the frying pan are immensely improved.

When boiling old potatoes which are apt to get dark, put a tablespoonful of milk in the water, they will be beautifully white when cooked.

Rinse glasses in warm water to which has been added a few drops of bluing and polish with soft cloth—it adds much luster.

A fine window wash—take one-third water, two-thirds vinegar—polish quickly with soft cloth—they stay clean longer than with any other process.

Grass stains may be removed by washing in spirits of camphor.

Hydrogen peroxide will remove ink stains. Sometimes takes several applications. Lay goods in sun.

Ink stains may be removed from the fingers by rubbing spot with a sulphur match and washing with soap.

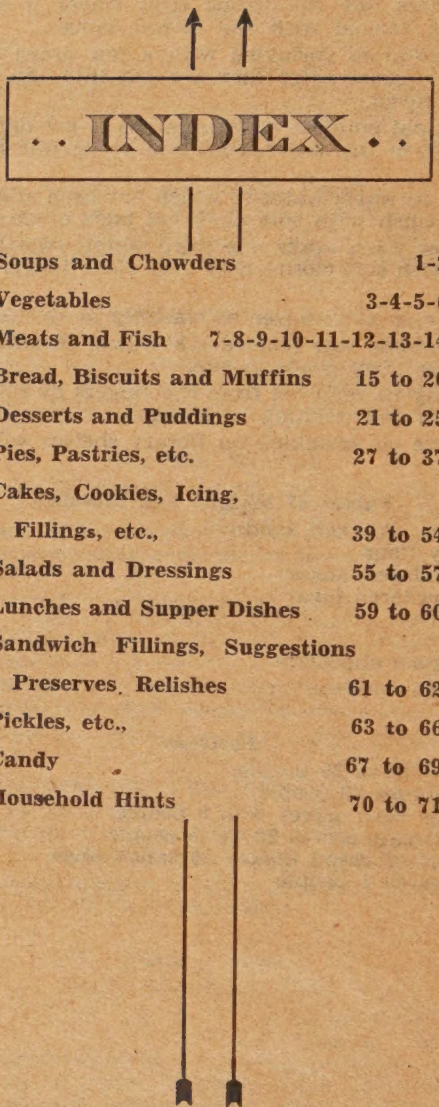
Perfumed olive oil sprinkled on library shelves will prevent mold on books.

Tables of Weight and Measure

2 cups butter (packed solidly)	1 lb.
4 cups pastry flour	1 lb.
2 cups granulated sugar	1 lb.
2 2-3 cups powdered sugar	1 lb.
4½ cups coffee	1 lb.
9 large eggs	1 lb.
1 square Baker's chocolate	1 tbsp.
2 tbsp. butter	1 oz.
4 tbsp. flour	1 oz.

Portions

1 cake serves 20 to 25 people.
1 lb. coffee serves 40 people.
1 can peas or corn serves 6 to 8 people.
1 gallon ice cream serves 20 to 25 people
1 Baker's loaf of bread makes 16 sandwiches.
1 lb. beef serves 4 people.



INDEX

Soups and Chowders	1-2
Vegetables	3-4-5-6
Meats and Fish	7-8-9-10-11-12-13-14
Bread, Biscuits and Muffins	15 to 20
Desserts and Puddings	21 to 25
Pies, Pastries, etc.	27 to 37
Cakes, Cookies, Icing, Fillings, etc.,	39 to 54
Salads and Dressings	55 to 57
Lunches and Supper Dishes	59 to 60
Sandwich Fillings, Suggestions Preserves, Relishes	61 to 62
Pickles, etc.,	63 to 66
Candy	67 to 69
Household Hints	70 to 71



"BE to its virtues very
kind
Be to its faults a little
. blind"

